



# Gridiron Greats

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**A**RE YOU IN THE "hamburger slump" for those picnic eats? With the ease of broiling a hamburger you can surprise the gang with these real picnic treats.

## WEINER TOTEMS

Frankfurters or bologna  
Bacon slices  
Dill pickles

1. Thread the end of a bacon slice on a skewer (or unbent metal coat hanger), add a chunk of frankfurter, and weave bacon under; add a pickle chunk and weave bacon over it. Continue until the frank has "disappeared." Leave "elbow room" so that the bacon can become crisp.

2. Broil slowly over a charcoal fire or glowing coals.

3. Pop into a fresh bun and smother with mustard and catsup.

## JUMBO HAMBURGER SURPRISES

2 lbs. ground beef  
2 tsp. salt  
Pepper

Roll hamburger patties extra thin (about  $\frac{1}{4}$ "") using about  $\frac{1}{3}$  c. meat for each patty. Place a little chopped onion, grated cheese and barbecue sauce between two patties. Seal well and wrap patties with bacon slices. Broil or grill. Top with tomato slice and slide into a toasted bun.

Two pounds of ground beef make 6-8 jumbo hamburgers.

## PIGS IN BACON

Cut a deep lengthwise slit in frankfurters. Spoon mustard or catsup into slit and fill slits with thin strips of cheese. Roll a slice of bacon in a spiral around the frank. Fasten with toothpicks. Grill until the bacon is crisp.

## HOBO'S DELIGHT

On a square of heavy aluminum foil, place a hamburger patty topped with an onion slice, carrot strips and potato cubes. Seal the packages and cook in coals approximately 30 minutes, or until the vegetables are tender.

## HOT GARLIC BREAD

Slash a long French loaf of bread in even slices. Make the cuts on the bias, and don't cut clear through. Mash one garlic clove thoroughly, cream with  $\frac{1}{2}$  c. butter. Spread generously between slices.

Wrap loaf in foil. Place on grill until hot and turn frequently.

## BANANA BOATS

Cut a V-shaped wedge lengthwise in a banana. Fill the groove with marshmallows and chocolate chips. Wrap tightly in aluminum foil and lay it on hot coals for 5-10 minutes.

## THE FINALE

Roast walnuts or peanuts in the shell over the last embers of the dying coals. Place nuts in a wire popcorn popper. Shake to heat evenly. Serve with plenty of salt.