



That Good Navy Chow!



BEEF CHEESEBURGERS

Portion: 2 buns with approx. 5 ounces beef and 1¼ ounces cheese.
100 Portions

Ingredients

Beef, bone-in	45 pounds
OR	
Beef, boneless	31 pounds
Salt	6 ounces (approx. ¾ cup)
Pepper	½ ounce (approx. 1¾ tablespoons)
Buns, round	(approx. 200)
Cheese, American cheddar, sliced	10 pounds
Mayonnaise	4 pounds (approx. ½ gallon)
Pickle relish	2 pounds (approx. 1 quart)

Cut beef into small pieces. Grind. Combine meat with salt and pepper. Mix well.

Form into 200 flat patties, 2½ ounces each or 5 to the pound.

Broil on heated griddle, or oven-broil until the desired degree of doneness.

Split and toast buns. Spread top halves with mayonnaise. Cover lower halves with slice of cheese.

Place lower half under broiler or in moderate oven (350° F.) until cheese is melted.

Cover cheese with hot meat pattie. Spread with relish. Cover with top half of bun.

Source: The Cookbook of the United States Navy, Revised 1944.
Which can be found in the Tin Can Sailors Library (Not for Sale)