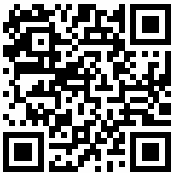


# "Spanish" Hamburger

We are not sure why this is referred to as "Spanish", we think it might have something to do with the rice in the soup, but anyway it is a great variation on the standard Sloppy Joe.

4 to 6 servings	5 minutes	30 minutes
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Yields      Prep      Cook



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## Ingredients

Amount	Name	Details
1 to 1-1/4 lb	Ground Beef	Lean
1 can	Chicken Gumbo Soup	10-1/2 ounce
1/3 to 1/2 C	Ketchup	Depending on how much sauce you like
1 to 2 Tbsp	Horseradish Mustard	Or use yellow mustard and 1/2 TSP Prepared horseradish
As Needed ea	Salt	To your taste
As Needed ea	Pepper	To your taste
4 to 6 pcs	Buns or Rolls	Of your favorite kind
As Desired ea	Cheese	Optional - Your favorite sliced or grated sharp cheddar or other type

## Instructions

**BROWN** ground beef in frying pan, and drain excess fat.

ADD chicken gumbo soup , ketchup , mustard , plus salt and pepper to your taste. **MIX** well.

**BRING** to a boil and then reduce heat to simmer. **SIMMER** uncovered until sauce thickens, stirring occasionally. ADD a little more ketchup if you want more sauce. ADD more salt and pepper to your taste if desired.

**SERVE** on buns or rolls . Also great topped with your favorite cheese .

**Variation:** Serve open-faced, top with your favorite cheese, then put under the broiler until cheese melts.