


Find out How To Make The Finest 3 Ground Beef Recipes

You can come across umpteen number of ground beef recipes on internet. But the classic ground beef recipes of all the time is the ground beef potato pie and the ground beef chili recipe. You can easily whip up these two ground beef recipes within no time. Only the requirement is that you need to keep all the ingredients ready.

Let's see how to cook the ground beef chili recipe. You can finish up with this recipe in merely half an hour if you mainly have the ingredients such as: three pounds of ground beef, two cups of water, two ribs of celery, two cans of beans, two tablespoons of Worcestershire, one can of tomato paste, one jar of fresh salsa, tomatoes that have been diced, one big onion, one green pepper, one can of broth (beef kind), one fourth cup of powdered chili, one tablespoon of grounded basil, two teaspoons of cumin, two teaspoons of sauce for steaks, one teaspoon of powdered garlic, one teaspoon of salt, one teaspoon of powdered pepper, onions that have been chopped and cheese.

Toss the celery, green pepper, and onion with beef in the big pot. Fry it till the celery softens and the beef becomes brown. Drain off the oils. Add beans to it. Ensure that you are not adding the onions and cheddar to this mixture. Now boil all the ingredients and let it simmer for another half an hour without covering the pot. Ensure that ground beef chilly has turned pretty thick. Serve it in bowl after topping with some onions and cheddar.

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Now let's see how to go about cooking a ground beef potato pie recipe. This recipe was selected for the third position in a cooking contest organized in Florida. The ingredients include one and a half pounds of ground beef, two cups of bread crumbs, three cups of onions that has been chopped, two big eggs, one teaspoon of salt, one teaspoon of pepper, two tablespoons of oil, four cups of potatoes that has been shredded, one half pound of cheese and one tomato for the garnishing.

Preheat your oven at three 350 degree Fahrenheit. Prepare the mixture of onions, pepper, eggs, salt, bread crumbs and beef and add this to the oven. Bake this mixture for about 15 minutes. Sear the potatoes and onions for about eight minutes and go on stirring them. Ensure that they dont stick together. Now add the fried onions to this beef mixture. Add the remanent cheese and baked beef to this mixture. Bake this mixture for about twenty five minutes till it becomes brown in color.

For information on pork chop recipes please look at ground beef recipes by clicking ground beef recipe. You may also have a look at some awesome Pork Chop Recipes.

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Lets see how to cook the ground beef chili recipe within no time. You can snap this recipe in merely half an hour if you have ingredients such as: three pounds of ground beef, one big onion, one green pepper, two ribs of celery, two cans of beans, one can of tomato paste, one jar of fresh salsa, tomatoes that have been diced, one can of broth (beef kind), two cups of water, one fourth cup of powdered chili, two tablespoons of Worcestershire, one tablespoon of grounded basil, two teaspoons of cumin, two teaspoons of sauce for steaks, one teaspoon of powdered garlic, one teaspoon of salt, one teaspoon of powdered pepper, onions that have been chopped and cheese.

Saut? the celery, green pepper, and onion with beef in the big pot. Fry it till the celery softens and the beef becomes brown. Drain the excess oil from the pan.. Add beans to it. Avoid adding onions and cheddar to it. Now cook all the ingredients and let it simmer for another 30 minutes without covering the pot. Poach the ground beef chilly till it becomes thick. Serve this ground chili beef after topping it with onions and some cheddar.

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