

## Vidalia Onion Smothered Hamburgers

Take a Vidalia onion (I use a large one). Slice it and sauté in butter for 10 minutes.

While the onion is cooking .... Take 1 1/2 lbs. of ground round and add 1 cup of bread crumbs, 1 tsp. pepper, lightly salt, 1 cup chile sauce, 2 TB minced onion.

Mix well and form into patties. Grill 'em how you like 'em.

Getting back to the onions... once they are sautéed; add 1/4 of chile sauce and 4 TB grape jelly. Simmer for 15 minutes. Now...grill your buns. When the burgers and buns are grilled, add your favorite toppings... tomato, lettuce, etc. Top your burger with the onion sauce.



## Bacon Wraps

"These are definitely a favorite of the men of our family and friends!"

You decide how many you want to make, but just make sure that you have the same amount of bacon slices as you do breadsticks. Another alternative here is to use soda crackers. But, again, equal parts of each!

Let the bacon sit out until it is room temperature - this makes it much easier to wrap. I like to use Oscar Mayer. Don't cut the bacon in half! Use one full piece per breadstick. The best breadsticks to use are the regular, plain old breadsticks ... not too thick, not too thin, about 6" long. Use one piece of bacon per breadstick. Start at the bottom of the breadstick and wrap the breadstick up, covering as much as possible. Corkscrew it around the breadstick. Lay them out on a jelly roll pan, close together, but don't use a rack! They need to cook in the grease.

Bake at 425 degrees until they are crispy, turning once along the way. Make sure and watch them, because they cook quickly!

If you are serving right away, cook them until they are fully crisp. Take the pan out and drain them on a paper towel. If you are cooking them in advance, leave them a bit undone. They can be refrigerated or frozen for later use ... up to a month in advance. When you are ready to serve them, reheat them in a 425 degree oven until crisp.