

## Hamburger Dinner Dish

By Dorothy Zehnder

1½ pounds ground beef  
½ cup chopped onion  
1 cup chopped celery  
1/3 cup chopped green peppers  
1 cup sliced carrots  
1 teaspoon salt  
1/8 teaspoon pepper  
½ teaspoon Bavarian Inn All-Purpose Seasoning  
½ teaspoon garlic powder  
1 tablespoon flour  
1 cup raw potatoes, sliced  
¼ cup uncooked rice  
6 slices fried bacon  
½ cup water  
2 cups tomato juice

Brown ground beef and drain off some fat. Add onions, celery, green peppers, carrots and all seasonings to ground beef. Sprinkle flour onto the bottom of a greased 2-quart casserole dish; add half of the beef mixture, put in one layer of sliced raw potatoes and 1/4 cup rice. Add rest of beef mixture and another layer of potatoes; lay slices of bacon on top. Mix water and tomato juice and pour over the top. Bake in a 350-degree oven for 30 minutes, then lay aluminum foil loosely over the top and bake another 45 minutes or until potatoes are soft. Serve with bread or rolls.

*\*\*Note from Dorothy – This is not only a fantastic main course dish for those busy nights. It is so easy to prepare. You can also assemble the first part ahead of time and then add the water and tomato juice right before popping it in the oven.*