



Hot dogs + Hamburgers Serves 35

What You Need

18 hamburgers (pre-made patties or homemade)	1 bottle ketchup, mustard
18 hotdogs	1 jar relish, mayo, pickles (spears or coins)
18 hotdog/hamburger buns	2 onions
	2 bags potato chips

For homemade burgers, you will need 4.5 lbs ground beef, 3 T onion powder, 3 T garlic powder, 2 T salt, 2 T pepper.

Instructions

1. Grill or pan fry hot dogs and hamburgers until lightly charred and heated through (about 7-9 minutes for hotdogs, about 5 minutes/side for burgers).
2. If you are making homemade burgers, add seasoning to ground beef and form into patties, about ¼ lbs. per patty. Grill or pan fry.
3. Peel and slice one of the onions into discs for the hamburgers; peel and dice the other for the hotdogs. Place in Ziploc bags (or other container you don't mind leaving at HQ).
4. **Place hot dogs and hamburgers in baking pan, cover and label with name of meal and date prepared.**
5. Compile condiments in a separate bag and label with date and name of meal.