



316 N. SPRING STREET • WINSTON-SALEM, NORTH CAROLINA • 27101

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## Hamburger Supreme

Adapted from Mrs. John T. (Glynn) Johnson • Buies Creek, NC • Mid-1970s (?)

### Ingredients

- 2 lbs. ground beef
- $\frac{1}{4}$  -  $\frac{1}{2}$  C minced onion
- salt and pepper, to taste
- 8 oz cream cheese, cubed and softened
- 1 can (10  $\frac{3}{4}$  oz) condensed cream of mushroom soup
- $\frac{1}{4}$  -  $\frac{1}{2}$  C ketchup
- 1 can (8 oz) Pillsbury Crescent Rolls

### Preparation Instructions

- 1. Heat** oven to 350°F. Grease a 9 x 13 pan.
- 2. Brown** ground beef in Dutch oven. At about the halfway point of browning, stir in minced onion and season generously with fresh ground pepper and salt to taste.
- 3.** Off-heat, **stir** in cubed cream cheese and mix thoroughly.
- 4. Add** cream of mushroom soup and ketchup; mix thoroughly.
- 5. Spread** beef mixture into bottom of 9 x 13 pan. **Unroll** crescent rolls to form a crust on top.
- 6. Bake** at 350°F for 25-30 minutes until bubbling at edges and the crescent roll crust is golden brown.

#### **NOTES on ORIGINAL RECIPE:**

Glynn Johnson's original recipe called for 1½ lbs of ground beef instead of 2 lbs. Instead of a full block of cream cheese, she recommended 4 oz cream cheese and  $\frac{1}{4}$  cup of milk.