

## DOUBLE CHEESEBURGER SKILLET

Estimated  
Shelf-Life  
if stored in a cool, dry place



### Jar ingredients:

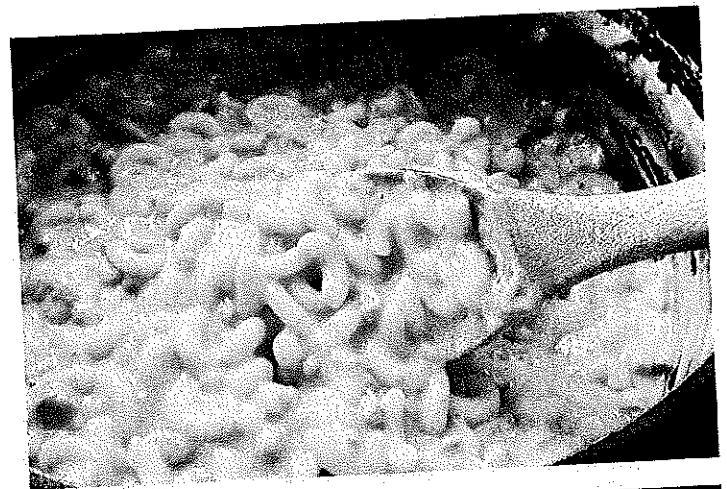
- ½ cup Honeyville instant milk
- ½ cup Honeyville freeze-dried ground beef
- 2 cups Honeyville elbow macaroni
- 3 Tbsp. ultra gel\* (modified cornstarch)
- ¼ cup Honeyville freeze-dried onion
- ½ cup Honeyville freeze-dried cheddar cheese
- 1 tsp. MSG-free beef bouillon
- ¼ tsp. turmeric

This remarkably popular all-American meal is received with great enthusiasm most nights of the week! This version is made without cheese sauce powder, for those who want a totally natural version.

**Jar directions:** Layer ingredients in a widemouthed, quart-sized jar, shaking the dry powder ingredients into the bulkier items. Top with an oxygen packet for longer-term storage, cover with a new canning lid, and hand-tighten the metal ring.

**Cooking directions:** Remove oxygen packet and discard. Combine contents of the jar in a large skillet with 6 cups of hot water. Bring to a boil and cover. Simmer for 12–15 minutes until noodles are tender. Sauce will thicken a little more as it cools.

\*NOTE: 2 tablespoons regular cornstarch can be used in place of the ultra gel, but be sure to bring to a boil when cooking.



Stephanie Petersen