

BUDGET BEATERS



Budget Beater:

SOUPER BURGER!

Imagine making chuck *even thriftier*. (And out of this world for goodness!) *Vegetable Souper Burger*. Brown 1 lb. ground beef and ½ cup chopped onion in heavy skillet; stir to separate meat. Add 1 can Campbell's Vegetable Soup, 2 tbsp. ketchup, 1 tsp. prepared mustard, dash black pepper; simmer about 5 min. Serve on toasted buttered buns. Enough "filling" for 6 buns . . . and for six happy people including the cook. It's a cinch to make!



VARIATIONS: Prepare your favorite hamburgers. When brown, remove from skillet; add can Campbell's Tomato Soup to drippings (about ¼ cup), or can of Cream of Mushroom Soup (2 tbsp. drippings); heat and serve over burgers.



Budget Beater:

SOUPER SANDWICH!

Cost: pennies. Time: about 6 minutes. Taste: terrific! *Souper Cheese Sandwich with Tomato Soup sauce*. Butter 4 to 5 slices of toast; place a slice of process cheese on each. Broil or bake until cheese melts. Heat 1 can Campbell's Tomato Soup — made from sun-ripened Campbell tomatoes; pour on sandwiches. Season sauce with 1 tbsp. chopped pickle or ¼ tsp. ground oregano for pizza lovers. Hint: makes a quick hot lunch for schooldays!



SOUPER SANDWICH VARIATIONS: Ham with Cream of Celery Soup sauce • Beef with Cream of Mushroom Soup sauce • Chicken with Cream of Chicken Soup sauce

Good ^{n' thrifty} cooks cook with *Campbell's Soups*

For other Budget Beaters ask your neighborhood grocer or write to Campbell Soup Company, Camden 1, N. J.

