AMISH POOR MAN'S STEAK

1 lb. ground beef

1 cup milk

1/4 teaspoon pepper

1 cup cracker crumbs (about 20 saltines)

1 teaspoon salt (*I omitted since I used saltines for the crackers.*)

1 small onion chopped fine

1 can mushroom soup (*I used Golden Mushroom Soup*)

Sue Miller's Instructions: Combine the ingredients except soup mixing well and shape in a narrow loaf. Let it set for at least 8 hours, or overnight.

Preheat the oven to 325 degrees F. Slice in pieces and fry till brown. Put slices in layers in a roaster and spread mushroom soup on each piece. Bake for 1 hour.

My Instructions: Combine the ingredients except for the soup in a large bowl, mixing well. Divide mixture in half. Add onion to one of the mixtures. Form the mixture into patties. (*I made 3 with onion and 3 without.*) Wrap individually with plastic wrap and store in the refrigerator on a plate overnight.

The next day when ready to cook, preheat the oven to 325 degrees F.

Then add some oil in a skillet and brown the patties on both sides. Place in a 9 x 13 - inch baking dish and then spoon the undiluted soup and spread over each patty. Cover the pan with foil and bake for 1 hour or until done. *We ate one each and stored the other four in a sealed container in the refrigerator for another day. For leftovers, I warmed two up in a covered dish in the oven (350 degrees F.) until I could smell that wonderful smell of them coming from the oven. So good. As good as the first time.*