

Prep Time
20
Minutes

Zip Burger

(Serves 4)

Ingredients

- 2lbs ground beef
- Red onion
- Teaspoon of black pepper
- Choice of cheese
- Bacon
- Tomatoes
- Lettuce
- 6 oz ZipSauce



Cooking Instructions

Mix 2lbs of ground beef with black pepper and 2 oz of ZipSauce. Pattie 4 1/2lb burgers. Grill or pan fry burgers: basting with the remaining 4 oz of ZipSauce while cooking. Stack ingredients on sesame seed bun, and enjoy. Delicious.

Prep Time
30
Minutes

Shepherds Pie

Ingredients (Serves 4)

- 1 lb Ground Beef
- 1/2 teaspoon black pepper
- 1/2 can corn (drained)
- 1/2 can peas and carrots (drained)
- 1 can tomato soup
- 6 oz ZipSauce
- 1 oz thin shredded cheddar
- 4 pats of butter
- Cook and mash 6 large potatoes (add 1/4 stick of butter)



Cooking Instructions

Season ground beef with black pepper, cook and drain.

In a 9x13 glass baking dish mix ground beef, corn, peas and carrots, ZipSauce, tomato soup. Mix thoroughly.

Cover with 6-7 cups of mashed potatoes top with fork, evenly distribute 4 pats of butter.

Sprinkle cheddar cheese over top. Bake for 30 minutes

Classic French Onion Soup



Prep Time
15
Minutes

(Serves 4)

To Prepare

Slice 1 medium to large Spanish onion, in a pot, add 6 oz of ZipSauce and 24 oz of water. Bring to a boil and cook for 10 to 15 minutes or until onions are fully cooked. Separate into 4 bakeable bowls, add a slice of french bread cover with Muenster cheese. Bake at 350° until cheese is browned.

To order or view more recipes visit:

ZipSauce.com