

Hamburgers Diane  
Makes 6 servings

2 pounds 90 percent lean ground beef  
2 teaspoons seasoning salt  
2 teaspoons black pepper  
4 tablespoons GFCF margarine  
2 tablespoons vegetable oil  
2 tablespoons prepared mustard  
2 tablespoons lemon juice  
1 tablespoon GF Worcestershire sauce

Mix ground beef, seasoning salt and pepper. Form into 6 large patties. Melt 2 T margarine in electric skillet and blend in oil and mustard. Cook hamburger patties for 6 min flip and cook on other side until done. Remove from skillet and stir lemon juice, Worcestershire sauce and remaining margarine into skillet cook until well blended with drippings. Put hamburger patties back in and turn to coat.

I've been making this for over 20 years, it is a tried and true favorite. The recipe originally came from a multi volume Family Circle Illustrated Library of Cooking that my Dad gave away to shoppers at his grocery store in the 70s

<http://www.lincolntent.com/GFCF-Beef.html>