

## Homestyle Maid-Rite® Sandwich

- 1 pound ground sirloin
- 2 tablespoons vegetable oil
- 1 can chicken stock
- 1 clove garlic
- 1 chopped onion
- 1 bay leaf
- 2 teaspoons dried thyme
- Large pinch cayenne
- 2 teaspoons paprika
- Salt and pepper

Chop the onion and lightly crush a whole clove of peeled garlic, keeping it in one piece. Gently sauté the onion and garlic in about 2 tablespoons of vegetable oil until the onion is softened. Do not let the garlic burn. Raise the heat to medium. Crumble the ground sirloin and add it to the pan, breaking it up with a wooden spoon until it has lost all its color.

Sprinkle on the bay leaf, the thyme, the cayenne, the paprika, the salt and pepper. Add the can of chicken stock, lower the heat and simmer the liquid uncovered until nearly evaporated. Taste to adjust the seasonings. Remove the bay leaf and the garlic clove.

With a slotted spoon, put a generous quantity of the braised beef on a soft hamburger roll. Serve with mustard, ketchup, dill-pickle slices, and if you wish, chopped raw onion.