Skilletburgers
From the Better Homes & Garden New Cookbook circa 1986

Ingredients:

1 lb. ground beef
1 cup chopped onion
½ cup chopped celery
1 15 oz can tomato sauce
2 TB quick cooking rolled oats
1 TB brown sugar
1 teaspoon Worcestershire sauce
½ teaspoon chili powder
Dash of bottled hot pepper sauce
Water, salt, pepper
14-16 hamburger buns, split and toasted

Instructions:

In a skillet, cook the beef, onion, celery until beef is browned and onion is tender. Drain off excess fat. Stir in oats, tomato sauce, brown sugar, Worcestershire, chili powder, hot pepper sauce, ½ cup of water, 1 teaspoon salt, and black pepper to taste. Simmer for 30 minutes or until desired consistency. Serve over toasted buns, or on slider buns. Top with cheese if you like.