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Copycat Hamburger Helper Recipe - Glen And Friends Cooking - Hamburger Helper Cheeseburger Macaroni

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Copycat Hamburger Helper Master Recipe - I call this Copycat Cheeseburger Macaroni Hamburger Helper recipe, a 'Master Recipe' because you can switch out the meat, seasonings and liquid. Then sub in any meat or protein that you want, and compliment any seasoning and liquid to match; just maintain the ratios / proportions. This is a cheesy one pot pasta dish, that quickly and easily comes together for an inexpensive filling weeknight meal.

Ingredients:

- 500g (1 pound) ground beef
- 10 mL (2 tsp) paprika
- 2 cloves garlic, minced
- 1 onion, minced
- Salt and pepper to taste
- 750 mL (3 cups) beef stock
- 250 mL (1 cup) milk
- 15 mL (1 Tbsp) Marmite
- 15 mL (1 Tbsp) Dijon or other mustard
- 500 mL (2 cups) dry elbow macaroni

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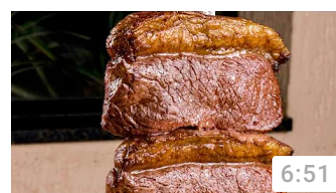
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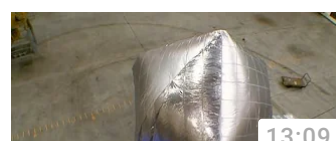
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Method:

Brown the ground beef in a heavy pot that has a lid.

When the beef is mostly browned, add the onion and the garlic; continue to fry until the onion has softened.

Stir in the paprika, salt, pepper, stock, milk, Marmite, and mustard.

Bring to a simmer, then stir in the pasta.

Cover with the lid, reduce heat and simmer for 5 minutes.

At the 5 minute mark lift the lid, give the mixture a stir and see if you need any extra liquid and test the pasta for done-ness.

When the pasta is cooked to your liking, turn off the heat, stir in the cheese and then recover the pot.

Let stand covered for 10-15 minutes to let the sauce thicken and the flavours meld.

Take this basic framework and switch out the ground beef for sausage meat, or beans, or tofu.

Play around with the choice of liquid, and the spicing.

This method, can be reformatted to many different flavour profiles; just keep the ratios of ingredients.

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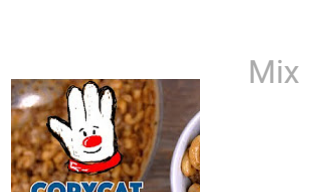
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Glen And Friends Cooking 5 days ago

Thanks for watching Everyone! Blew the focus on a shot... but the recipe is so good I decided to release the video anyway. What's your go-to comfort food to make for weekday lunches?

75 REPLY

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Linda Marshall 5 days ago

Me: I'm an adult, my tastes have matured, I don't eat food out of boxes any more. Also Me: Spending the rest of my adult life trying to make something that tastes like Hamburger Helper.

118 REPLY

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dbljinc664 5 days ago

Anyone else waves when she says hey friends, or is it just me

42 REPLY

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fluffy 5 days ago

The garlic crusher isn't lazy. Using pre-chopped garlic? That's lazy. And is what I do, because it keeps way longer than fresh garlic, and I really can't be bothered to chop it myself.

41 REPLY

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Jim Chamberlin 5 days ago

I think a lot of families have their own take on this, also sometimes referred to as American Goulash. I sometimes add

19:04

2 years ago



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American Goulash (C

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Food Wish



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Tim Brown 4 days ago

Glen: I aged this side of beef for 35 days, and it is delicious.
Also Glen: Let's make hamburger helper from ground beef in a tube.

23 REPLY

Megg Sohn 5 days ago (edited)

With ground beef, I'm finding adding lentils in is fantastic...
Pantry staple, cheap, healthy, seasons up perfectly with the ground beef to add another 'beefy' texture to the mix. I cook it separately, then add to the browned beef. Would work fab in thi...

16 REPLY

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David Peckham 5 days ago

Oooo tree planters! How about a "Foresters Breakfast" sometime .

37 REPLY

James Shaul 5 days ago

I'm dying for a good copycat of Uncle Ben's wild rice. It's always been one of my all-time favorites!

22 REPLY

[View reply](#)

Daemon Ember 5 days ago

I don't like the chubs it always seems to be overworked.

14 REPLY

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Jonathan Tillian 5 days ago

If serving over a decade in the US Army has taught me anything it's: always get the chili mac.

22 REPLY

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Floyd Carr

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1.1M views

5 days ago

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Buffalo Style Pizza - Pa

Food Wish

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1 month ag



with fresher ingredients. lol Ah adulthood.

8 REPLY

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STABxWEST 5 days ago

Anyone else feel like we need to hear more about this time they lived in a tent?

7 REPLY

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Kyla Crawford 4 days ago

My family makes a version on this and we called it "junk" it is always such a comfort. Just mac and cheese, can of diced tomatoes, onions, and seasoned ground beef.

4 REPLY

Cartocopia 4 days ago

Aaaaahh, the irony of making hamburger helper with a cabinet of beef dry-aging in the background!

6 REPLY

graytart 3 days ago

My late husband always called this kind of thing "hippie swill."

2 REPLY

flatlinesup 5 days ago

I'd arm wrassle you over what's left. That looks great! Thank for sharing Glen (and Jules!)

9 REPLY

Norman Morgan 5 days ago

I think a can of petit diced tomatoes would make a good addition.

5 REPLY

Austin 5 days ago

Glen, I would really like to see your twist on Hoover Stew... a low cost depression era meal.

3.1M views

5 years ago

The Indian ground me

Ethan Chle.

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balanced meal in a bowl.



6



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