

Oatmeal Patties

The Recipe for Oatmeal Patties (Small Batch)

2 cups of old fashion Quaker Oatmeal
2 cups of pecan meal
1 ½ teaspoon of garlic powder
1 teaspoon of onion powder
2 teaspoon of Lawreys Seasoning Salt or season to taste

Mix all ingredients together well. Store in air tight container until ready to use.

You can double recipe if you want to.

Combine all the above ingredients and bring to boil. Form into patties and bake in a 350 degrees oven for 20 minutes and turn over. Bake another 15 minutes. If patties become too dark, reduce your heat.

Mixing directions for 2 large burgers

1 cup of (refrigerator prepared) meal 1/2 cup of boiling hot water
Mix ingredients well and let Stand for at least 5 minutes Fry in oil.
If you can, mix a couple hours ahead of time and store in refrigerator that will make them have more of a hamburger texture when cooked.
Storing over night is even better..

You might have to adjust the seasonings to your own taste, but this mixture is real good.