

First, make beef crumbles:

Ingredients:

2 cups ground beef, browned and drained

2 Tablespoons sugar

Spread beef on cookie sheet and sprinkle with sugar. Bake at 350 degrees for 10 minutes. Store in covered container in refrigerator or in freezer. These crumbles can be used in almost any baking recipe in the place of chopped nuts.

Now, make a Nutty Beef Cookie:

Ingredients:

2 cups sugar

½ cup milk

½ cup margarine

1 ½ cup peanut butter

1 teaspoon vanilla

2 cups oatmeal

2 cups shredded coconut

1 cup beef crumbles

Combine sugar, milk and margarine, simmering until they form a soft ball. Add rest of ingredients and mix well. Shape into balls small balls and refrigerate covered until serving.