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Pizzazzed Burger Recipe

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PIZZAZZED BURGER RECIPE

Ingredients

- 1 small onion, finely chopped
- 1 Tablespoon (Tbsp) Olive oil
- 1 Lb. ground meat (we use a mixture of beef, pork, and veal, but have made this recipe with ground chicken or turkey).
- 1 egg
- 2 Tablespoons (Tbsp) Worcestershire Sauce
- 1 Tablespoon (Tbsp) Cherchies® Pepper Pizzazz Seasoning Blend
- 1/4 cup bread crumbs
- 1/2 cup shredded cheese (your choice)
- 1-2 Tablespoons (Tbsp) Cherchies® Champagne Mustard or Cherchies® Hot Banana Pepper Mustard

**For chicken or turkey burgers, add 1/4 cup mayo



Preparation

1. Mix with hands to just combine. Shape into patties and place on parchment paper-lined baking sheet. Next, use your thumb to make a little well in the burger (Thank you Rachael Ray for that tip). Freeze for about 30 minutes. My hubby swears by this step, but I've made them without freezing.
2. Turn grill onto High then low after grill has heated up. Cook to desired doneness.
3. Serve with our Herbed Sweet Potato Fries, Festive Deviled Eggs, and Strawberry Spinach Salad for a complete meal. Enjoy!

This delicious recipe brought to you by Cherchies® Specialty Foods
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