

# The Burger Cookbook

274 Recipes

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# Thai Burgers

## Ingredients

1 3/4 pounds lean ground beef  
1/2 cup bread crumbs  
2 tablespoons lemon grass,  
minced  
2 tablespoons chopped fresh basil  
2 tablespoons minced shallots  
2 red chili peppers, seeded and  
minced  
1/4 cup chopped peanuts  
salt and pepper to taste  
2 limes

## Directions

Preheat grill for high heat.

In a large bowl, mix together ground round, bread crumbs, lemon grass, shallot, chili peppers, and peanuts. Season with salt and pepper. Form into patties. If you are making these ahead of time, do not add peanuts until you are ready to grill.

Lightly oil grate, and place burgers on grill. Cook for 3 to 5 minutes per side. Remove from grill, and sprinkle burgers with lime juice.

# Bistro Onion Burgers

## Ingredients

1 1/2 pounds ground beef  
1 pouch Campbell's® Dry Onion  
Soup and Recipe Mix  
3 tablespoons water  
6 Pepperidge Farm® Farmhouse  
Premium White Rolls with Sesame  
Seeds, split and toasted  
Lettuce leaves  
Tomato slices

## Directions

Mix thoroughly beef, soup mix and water. Shape firmly into 6 patties, 1/2-inch thick each.

Cook patties in skillet 10 minutes or until done.

Serve on rolls. Top with lettuce and tomato.

# Portobello Burgers with Goat Cheese

## Ingredients

2 medium beets  
1/4 cup olive oil  
2 tablespoons balsamic vinegar  
1 teaspoon dried rosemary  
2 cloves garlic, minced and divided  
4 portobello mushroom caps  
1/2 cup goat cheese  
4 sandwich buns, split and toasted  
1 1/2 cups baby spinach leaves  
3 tablespoons mayonnaise  
2 cloves garlic, minced  
2 limes, juiced

## Directions

Preheat an oven to 400 degrees F (200 degrees C).

Cut the tops off the beets and place them in a baking dish with enough water to cover the bottom of the dish.

Roast the beets in the preheated oven until they are easily pierced with a knife, 40 to 50 minutes. Refrigerate until cool. Slice and set aside.

Preheat the oven's broiler and set the oven rack to the second level from the heat source.

Whisk the olive oil, balsamic vinegar, rosemary, and 2 cloves minced garlic together in a bowl. Spread about half of this mixture over the ribbed side of the portobello mushroom caps; arrange the mushrooms on a baking sheet with the ribbed sides facing upwards.

Broil the mushrooms until tender, making sure to not burn the garlic, 5 to 7 minutes. Flip the mushrooms and brush the remaining olive oil mixture over the tops of the caps. Return to the oven and broil until tender, about 5 minutes more.

Spread equal amounts of the goat cheese on one half of each of the sandwich rolls. Top each with a portion of the sliced beets and the spinach. Whisk the mayonnaise, garlic, and lime juice together in a bowl; spread evenly over the remaining sandwich roll halves and top with one mushroom cap each. Bring the two halves together to form the sandwiches to serve.

# Soft Taco Burgers

## Ingredients

1 cup fat-free refried beans  
1 (4 ounce) can chopped green chilies, divided  
1/4 cup chopped onion  
1/4 teaspoon salt  
1 1/2 pounds lean ground beef  
1 cup shredded reduced-fat Cheddar cheese  
8 (6 inch) flour tortillas, warmed  
1 cup chopped lettuce  
1 medium tomato, chopped  
1/2 cup salsa

## Directions

In a bowl, combine the beans, 2 tablespoons green chilies, onion and salt. Crumble the beef over mixture and mix well. Shape into eight 5-in. patties. Top each patty with 2 tablespoons cheddar cheese; fold in half and press edges to seal, forming a half moon.

If grilling the burgers, coat grill rack with nonstick cooking spray before starting the grill. Grill burgers, uncovered, over medium heat or broil 4 in. from the heat for 7-9 minutes on each side or until meat is no longer pink and a meat thermometer reads 160 degrees F. Serve on tortillas with lettuce, tomato, salsa and remaining chilies.

# Best Burgers Ever

## Ingredients

1 pound ground lamb  
1 tablespoon egg  
1/2 teaspoon ginger paste  
1/2 teaspoon garlic paste  
2 teaspoons garam masala  
1 teaspoon dried cilantro  
4 hamburger buns, split and  
toasted

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil grate.

Place the lamb, egg, ginger, garlic, garam masala, and cilantro into a mixing bowl; mix well. Form the mixture into 4 patties. Cook on the preheated grill to your desired degree of doneness, about 3 minutes per side for medium-well. Serve on toasted hamburger buns.

# Burgers with Chunky Grilled Vegetables

## Ingredients

1/3 cup balsamic vinegar  
2 teaspoons olive oil  
1 teaspoon minced garlic  
1/2 medium yellow bell pepper  
1/2 medium medium red bell pepper  
1 small zucchini, halved lengthwise  
1 baby eggplant or Japanese eggplant, halved lengthwise  
4 Morningstar Farms® Grillers® Original

## Directions

In small saucepan cook vinegar over low heat about 5 minutes or until reduced to 2 tablespoons and syrupy. Set aside.

In small bowl stir together olive oil and garlic. Brush bell peppers, zucchini and eggplant with olive oil mixture.

Grill peppers and zucchini over medium heat for 5 minutes, turning occasionally. Add burgers and eggplant to grill. Grill for 4 to 6 minutes more or until burgers are heated through and vegetables are tender, turning occasionally. Remove from grill. Cut vegetables into 3/4- to 1-inch pieces.

To serve, spoon vegetables on burgers. Drizzle with balsamic vinegar.

# Wild West Picante Burgers

## Ingredients

1 pound ground beef  
1/2 cup PaceB® Picante Sauce or  
Chunky Salsa  
4 Pepperidge FarmB® Classic  
Hamburger Buns, split

## Directions

Mix the beef and picante sauce thoroughly in a medium bowl.  
Shape the beef mixture firmly into 4 (1/2-inch thick) burgers.

Lightly oil the grill rack and heat the grill to medium. Grill the burgers for 10 minutes or until desired doneness, turning them over once halfway through grilling and brushing often with additional picante sauce.

Serve the burgers on the buns with additional picante sauce.



# Alpine Burgers

## Ingredients

3/4 cup sweet onions  
1/2 cup fresh mushrooms  
1/4 teaspoon bottled minced garlic  
1 Morningstar Farms® Grillers® Original  
1 teaspoon brown mustard or Dijon mustard  
1 slice multigrain or whole-wheat bread  
1/3 cup baby arugula  
1 tablespoon Gruyere cheese or Swiss cheese

## Directions

In large nonstick skillet coated with cooking spray, cook onions, covered, over medium-low heat for 16 to 20 minutes or until onions are very tender, stirring occasionally. Stir in mushrooms and garlic. Cook over medium heat, covered, for 4 to 6 minutes or until onions begin to brown and mushrooms are tender, stirring occasionally. Remove from heat.

Meanwhile, cook veggie burger according to package directions.

Spread mustard on one side of bread slice. Top with arugula (if desired). Place burger on arugula. Spoon onion mixture over burger. Sprinkle with cheese. Let stand for 1 to 2 minutes or until cheese melts. Serve immediately.

# Kamikaze Burgers

## Ingredients

1 pound lean ground beef  
1/4 cup minced onion  
2 cloves garlic, minced  
salt and pepper to taste  
4 hamburger buns  
4 tablespoons wasabi paste  
4 tablespoons mayonnaise  
4 slices Cheddar cheese

## Directions

In a large bowl, mix ground beef, onion and garlic. Season with salt and pepper, and shape into 4 patties.

Preheat an outdoor grill for medium heat, and lightly oil grate.

Place patties on the prepared grill, and cook 5 minutes per side, or to desired doneness.

Prepare buns by spreading 1 tablespoon of wasabi on the bottom half, and 1 tablespoon mayonnaise on the top half. Top burgers with a slice of cheese, and sandwich inside the buns.

# Classic American Burgers

## Ingredients

2 Morningstar Farms<sup>®</sup>  
Grillers<sup>®</sup> Prime Veggie Burgers  
2 (1 ounce) slices reduced-fat  
Cheddar cheese, mozzarella, or  
Swiss cheese  
2 leaves lettuce  
2 hamburger buns, split and  
toasted  
6 slices dill pickle  
2 slices tomato  
1 thin slice red onion, separated  
into rings  
Ketchup and mustard

## Directions

Cook Morningstar<sup>®</sup> Farms Grillers Prime<sup>®</sup> Veggie Burgers according to package directions. Immediately top each burger with one slice of cheese, if desired. Let stand for 1 minute to allow cheese to melt.

Place one lettuce leaf on each bun bottom. Top with burgers, pickles, tomato slices, onion rings and bun tops. Serve with ketchup and mustard, if desired.

**ON THE GRILL:** Preheat grill. Use a food thermometer to be sure patties reach minimum internal temperature of 160 degrees F.

# Mushroom Burgers

## Ingredients

1 pound fresh mushrooms, sliced  
1 large onion, minced  
2 slices white bread, finely diced  
2 tablespoons oyster sauce  
1 egg  
salt to taste  
ground black pepper to taste

## Directions

Coat a large skillet with cooking spray, and place over medium heat. Add mushrooms and onions; cook and stir for about 4 minutes, just until mushrooms begin to give up their juices. Stir in bread cubes and oyster sauce; cook and stir 1 minute. Remove mixture from pan, and set mixture aside to cool. Wipe pan clean.

Beat egg, and mix into mushroom mixture. Season to taste with salt and pepper.

Coat skillet with cooking spray, and place over medium heat. Spoon mixture into skillet in 6 equal amounts. Brown one side, flip over, and brown other side. Serve.

# Cajun Style Burgers

## Ingredients

- 1 pound ground beef
- 3 tablespoons dry bread crumbs
- 1 egg
- 3 green onions, chopped
- 1 tablespoon Cajun seasoning
- 1 tablespoon prepared mustard
- 1/4 cup barbeque sauce
- 1 teaspoon Cajun seasoning
- 4 slices Cheddar cheese

## Directions

Preheat grill for high heat.

In a medium bowl, mix the ground beef, bread crumbs, egg, green onions, 1 tablespoon Cajun seasoning, and mustard. Form into 4 patties.

In a small bowl, blend the barbeque sauce and 1 teaspoon Cajun seasoning.

Lightly oil the grill grate, and cook the patties 5 minutes per side, or until well done. Place a slice of cheese on each burger, and allow to melt. Serve with seasoned barbeque sauce.

# Indian Turkey Burgers With Lime, Cucumbers &

## Ingredients

4 large unpeeled garlic cloves  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
1 teaspoon ground coriander  
3/4 teaspoon ground cumin  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground cloves  
1 1/4 pounds ground turkey  
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry  
2 tablespoons minced fresh ginger  
1 jalapeno pepper, seeded and minced  
1/2 large cucumber, sliced thin  
1 tablespoon fresh lime juice  
1/4 cup Major Grey Chutney  
4 small (4 inch) pita breads

## Directions

Set garlic in a small skillet over medium-high heat; toast until spotty brown, about 5 minutes. Peel, mince and set aside.

Mix salt, pepper, coriander, 1/2 tsp. cumin, cinnamon and cloves in a small bowl.

Break up turkey in a medium bowl; add garlic, spinach, spice mixture, ginger and jalapeno; stir lightly with a fork to combine. Divide turkey mixture into 4 portions. Toss meat back and forth between cupped hands to form a ball. Pat with fingertips to flatten to about 4 1/2 inches wide. Refrigerate.

Mix cucumber, lime juice, 1/4 tsp. cumin and salt to taste in a small bowl. Refrigerate until ready to serve.

For charcoal grill: Build a hot fire on one side of grill. Replace rack. When coals are covered with white ash, add burgers. Cover and cook, turning only once, until done, about 5 minutes per side.

Grill pitas until spotty brown and warm, a minute or so per side. Split crosswise. Place a burger on each of 4 pita halves. Top with cucumbers and chutney, then remaining pita halves.

# Cilantro Burgers

## Ingredients

1 pound ground beef  
1 cup barbeque sauce  
1 teaspoon garlic powder, or to taste  
1 cup chopped fresh cilantro  
4 slices Monterey Jack cheese  
8 slices sourdough bread, toasted  
4 lettuce leaves  
4 slices tomato

## Directions

Preheat a grill for medium heat. When hot, lightly oil the grate.

In a medium bowl, lightly mix together the ground beef, barbeque sauce and garlic powder. Separate into 4 portions and flatten into patties.

Grill the burgers for about 8 minutes per side, or until well done. Place a slice of cheese on top of each burger and allow it to melt for a minute. Press chopped cilantro into the melted cheese on each burger. Serve burgers on toasted sourdough bread topped with lettuce and tomato. Feel free to use other condiments to your liking.

# Pineapple Bacon Burgers

## Ingredients

2 pounds lean ground beef  
1/2 cup prepared barbecue sauce  
1 (8 ounce) can sliced pineapple  
8 slices bacon

## Directions

Prepare grill for indirect cooking.

In a large bowl, mix together hamburger meat and barbecue sauce. Season with salt and pepper.

Shape mixture into 4 large patties. Place a slice of pineapple on top of each. Crisscross 2 bacon strips around each burger, and secure with toothpicks.

Brush oil on grate. Place burgers on grill over medium low heat. Cook, covered, until the burger is cooked through. Turn often to avoid burning the bacon.



# Grilled Gyro Burgers

## Ingredients

2 (8 ounce) containers plain yogurt, divided  
1 (1 ounce) package dry Ranch-style dressing mix  
1 cucumber, peeled, seeded, and chopped  
1 1/2 pounds ground beef  
1/4 cup diced onion  
6 pita bread rounds  
2 cups torn lettuce leaves  
1 tomato, seeded and diced

## Directions

In a medium bowl, combine 1 container of plain yogurt with the envelope of ranch dressing mix. Remove half of the mixture to another bowl. Into one of the bowls, add the remaining container of plain yogurt and diced cucumber; mix well. Cover and refrigerate. Preheat grill and lightly oil grate.

Mix the ground beef and 1/4 cup onion into the remaining half of the yogurt mixture. Shape into 6 hamburger patties.

Grill patties on medium heat for 7 minutes each side, turning once.

Cut off 1/4 end of the pita pockets and fill with torn lettuce, grilled burger, creamy cucumber sauce and diced tomatoes.

# Veggie Burgers

## Ingredients

- 2 teaspoons olive oil
- 1 small onion, grated
- 2 cloves crushed garlic
- 2 carrots, shredded
- 1 small summer squash, shredded
- 1 small zucchini, shredded
- 1 1/2 cups rolled oats
- 1/4 cup shredded Cheddar cheese
- 1 egg, beaten
- 1 tablespoon soy sauce
- 1 1/2 cups all-purpose flour

## Directions

Heat the olive oil in a skillet over low heat, and cook the onion and garlic for about 5 minutes, until tender. Mix in the carrots, squash, and zucchini. Continue to cook and stir for 2 minutes. Remove pan from heat, and mix in oats, cheese, and egg. Stir in soy sauce, transfer the mixture to a bowl, and refrigerate 1 hour.

Preheat the grill for high heat.

Place the flour on a large plate. Form the vegetable mixture into eight 3 inch round patties. Drop each patty into the flour, lightly coating both sides.

Oil the grill grate, and grill patties 5 minutes on each side, or until heated through and nicely browned.

# Maple Glazed Chipotle Goat Cheese Lamb

## Ingredients

1 head garlic  
1 pound ground lamb  
6 ounces soft goat cheese  
6 tablespoons minced chipotle peppers in adobo sauce  
2 sprigs chopped fresh rosemary  
2 tablespoons maple syrup  
1 1/2 teaspoons salt  
1/2 teaspoon cracked black pepper  
1 tablespoon olive oil  
2 tablespoons maple syrup  
4 ciabatta buns, split and toasted

## Directions

Preheat oven to 300 degrees F (150 degrees C). Cut the top off of the head of garlic, and place onto a small, oven safe dish.

Bake the garlic in the preheated oven until the cloves are soft and golden brown, about 1 hour. Remove from the oven, and cool. Once cool enough to handle, squeeze the roasted garlic into a mixing bowl. Add the lamb, goat cheese, chipotle peppers, rosemary, 2 tablespoons maple syrup, salt, and pepper; mix well. Form the mixture into 4 patties.

Heat the olive oil in a large skillet over medium-high heat. Sear the lamb patties for 1 minute on each side, then reduce the heat to medium-low, and continue cooking to your desired degree of doneness, about 2 minutes per side for medium-well. About 1 minute before the patties are ready, pour in the remaining 2 tablespoons of maple syrup, and allow it to thicken and glaze the burgers. Serve on toasted ciabatta buns.

# Open-Faced Pizza Burgers

## Ingredients

1 1/2 pounds ground beef  
1/4 cup chopped onion  
1 (15 ounce) can pizza sauce  
1 (4 ounce) can mushroom stems  
and pieces, drained  
1 tablespoon sugar  
1/2 teaspoon dried oregano  
6 hamburger buns, split and  
toasted  
1 1/2 cups shredded mozzarella  
cheese

## Directions

In a large skillet, cook beef and onion over medium heat until the meat is no longer pink; drain. Stir in pizza sauce, mushrooms, sugar and oregano; mix well. Spoon onto buns; sprinkle with mozzarella cheese. Place on ungreased baking sheets. Broil 4 in. from the heat for 2 minutes or until the cheese is melted.

# Amy's Delicious Turkey Burgers

## Ingredients

1 pound ground turkey  
1 tablespoon garlic powder  
1 tablespoon red pepper flakes  
1 teaspoon dried minced onion  
(optional)  
1 egg  
1/2 cup crushed cheese flavored  
crackers

## Directions

Preheat a grill for high heat.

In a large bowl, mix together the ground turkey, garlic powder, red pepper flakes, minced onion, egg and crackers using your hands. Form into four fat patties.

Place patties on the grill, and cook for about 5 minutes per side, until well done.

# Chickpea Falafel Burgers

## Ingredients

1 tablespoon vegetable oil  
2 green onions, chopped  
3/4 cup diced fresh mushrooms  
3 cloves garlic, chopped  
1 (15.5 ounce) can garbanzo beans, with liquid  
1 1/2 tablespoons chopped fresh cilantro  
1 1/2 teaspoons minced fresh parsley  
1 1/2 tablespoons curry powder  
1/2 teaspoon ground cumin  
1/2 cup dry bread crumbs  
2 egg whites  
2 tablespoons vegetable oil, or as needed

## Directions

Heat 1 tablespoon of oil in a large skillet over medium-high heat. Add green onions and mushrooms, and fry until tender, stirring frequently.

Combine the garbanzo beans (with liquid) and garlic in the container of a blender or food processor. Blend until smooth, and transfer to a medium bowl. Stir in the mushrooms and onions. Mix in the cilantro, parsley, curry powder and cumin. Add the bread crumbs and egg whites, and mix until thoroughly blended. You can let the mixture sit in the refrigerator to blend flavors at this point, or go on to frying.

Heat enough oil to cover the bottom of a large skillet over medium heat. Form the bean mixture into 4 balls, and flatten into patties. Place the burgers in the hot skillet, and fry for about 5 minutes on each side, until nicely browned.

# Eddie's Special Burgers

## Ingredients

1 pound lean ground beef  
1 teaspoon olive oil  
1 large green bell peppers, sliced  
1 small onion, sliced  
6 button mushrooms, sliced  
1 cup shredded low-fat mozzarella cheese  
8 hamburger buns  
fat free Italian-style dressing, to taste

## Directions

With the ground beef, make 8 thin hamburger patties. Fry in a skillet for 3 to 4 minutes on both sides or until done. Set aside.

In the same pan, heat the olive oil over medium heat. Saute the green peppers, onion, and mushrooms for 1 minute. Cover and let cook in the juices for 5 minutes.

Place the hamburgers on the buns, top with vegetables and an ounce of low fat mozzarella cheese. Drizzle Italian dressing to taste.

# Burger or Hot Dog Buns

## Ingredients

1 cup milk  
1/2 cup water  
1/4 cup butter  
4 1/2 cups all-purpose flour  
1 (.25 ounce) package instant yeast  
2 tablespoons white sugar  
1 1/2 teaspoons salt  
1 egg

## Directions

In a small saucepan, heat milk, water and butter until very warm, 120 degrees F (50 degrees C).

In a large bowl, mix together 1 3/4 cup flour, yeast, sugar and salt. Mix milk mixture into flour mixture, and then mix in egg. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface, and knead until smooth and elastic, about 8 minutes.

Divide dough into 12 equal pieces. Shape into smooth balls, and place on a greased baking sheet. Flatten slightly. Cover, and let rise for 30 to 35 minutes.

Bake at 400 degrees F (200 degrees C) for 10 to 12 minutes, or until golden brown.

For Hot Dog Buns: Shape each piece into a 6x4 inch rectangle. Starting with the longer side, roll up tightly, and pinch edges and ends to seal. Let rise about 20 to 25 minutes. Bake as above. These buns are pretty big. I usually make 16 instead of 12.



# Meat Lover's Burger

## Ingredients

8 slices bacon  
1/2 white onion, diced  
1 clove garlic, minced  
1 tablespoon balsamic vinegar, or to taste  
5 fresh mushrooms, chopped  
1/2 pound ground beef  
1/2 cup dry bread crumbs  
1 teaspoon Italian seasoning  
1 1/2 tablespoons grated Parmesan cheese  
1 egg  
salt and pepper to taste  
1 malted wheat hamburger bun, split in half  
2 slices tomato  
2 slices Swiss cheese

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Place bacon in a skillet over medium heat, and cook until brown and crisp. Remove bacon from skillet and drain on paper towels.

Return the skillet to the heat and increase the temperature to medium-high. Add the onion and garlic, and stir fry until the onion is soft and the garlic begins to brown. Add the balsamic vinegar, and cook while stirring for one minute. Add the chopped mushrooms, and cook for three additional minutes. Remove pan from heat and set aside.

Finely chop 4 slices of the bacon (reserving the remaining 4). In a medium bowl, combine the chopped bacon, ground beef, bread crumbs, Italian seasoning, Parmesan cheese, mushroom mixture and egg. Mix well using hands. Season with salt and pepper, and form into two patties.

Open the two halves of the hamburger bun on an ungreased cookie sheet. Place one beef patty on each half, and cover each with one slice of tomato, 2 slices of the reserved bacon and one slice of Swiss cheese.

Bake for 25 minutes in the preheated oven, or until meat has cooked through.

# The Perfect Basic Burger

## Ingredients

1 egg  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1 pound ground beef  
1/2 cup fine dry bread crumbs

## Directions

Preheat an outdoor grill for high heat and lightly oil grate.

In a medium bowl, whisk together egg, salt and pepper. Place ground beef and bread crumbs into the mixture. With hands or a fork, mix until well blended. Form into 4 patties approximately 3/4 inch thick.

Place patties on the prepared grill. Cover and cook 6 to 8 minutes per side, or to desired doneness.

# Mushroom Blue Cheese Turkey Burgers

## Ingredients

1 pound ground turkey  
8 ounces fresh mushrooms, finely chopped  
1 onion, finely chopped  
2 tablespoons soy sauce  
1/2 teaspoon kosher salt  
1/4 teaspoon black pepper  
1/4 cup crumbled blue cheese

## Directions

Preheat grill for high heat.

In a medium bowl, mix together the ground turkey, mushrooms, onion, and soy sauce. Season with kosher salt and pepper. Form into 4 burger patties.

Lightly oil the grill grate. Place patties on the prepared grill, and cook for 10 minutes per side, or until well done. Top with blue cheese during the last few minutes.

# Cumin Corn Burgers

## Ingredients

1 pound ground beef  
3 teaspoons ground cumin  
3 teaspoons cumin seeds  
1 cup whole corn kernels, cooked  
salt and pepper to taste

## Directions

Preheat grill for high heat.

In a large bowl, combine beef, ground cumin, cumin seeds, corn, and salt and pepper. Mix together and form into patties.

Lightly oil grate, and place patties onto grill. Cook for 3 to 4 minutes per side, or until cooked through.

# Grilled Spicy Lamb Burgers

## Ingredients

1 pound ground lamb  
2 tablespoons chopped fresh mint leaves  
2 tablespoons chopped fresh cilantro  
2 tablespoons chopped fresh oregano  
1 tablespoon garlic, chopped  
1 teaspoon sherry  
1 teaspoon white wine vinegar  
1 teaspoon molasses  
1 teaspoon ground cumin  
1/4 teaspoon ground allspice  
1/2 teaspoon red pepper flakes  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
4 pita bread rounds  
4 ounces feta cheese, crumbled

## Directions

Preheat grill for medium heat.

Place the lamb in a large bowl, and mix with the mint, cilantro, oregano, garlic, sherry, vinegar, and molasses. Season with cumin, allspice, red pepper flakes, salt, and black pepper, and mix well. Shape into 4 patties.

Brush grill grate with oil. Grill burgers 5 minutes on each side, or until well done. Heat the pita pocket briefly on the grill. Serve burgers wrapped in pitas with feta cheese.

# Meat Loaf Burgers

## Ingredients

- 1 large onion, sliced
- 1 celery rib, chopped
- 2 pounds lean ground beef
- 1 1/2 teaspoons salt, divided
- 1/4 teaspoon pepper
- 2 cups tomato juice
- 4 garlic cloves, minced
- 1 tablespoon ketchup
- 1 bay leaf
- 1 teaspoon Italian seasoning
- 6 hamburger buns, split

## Directions

Place onion and celery in a slow cooker. Combine beef, 1 teaspoon salt and pepper; shape into six patties. Place over onion mixture. Combine tomato juice, garlic, ketchup, bay leaf, Italian seasoning and remaining salt. Pour over the patties. Cover and cook on low for 7-9 hours or until meat is tender. Discard bay leaf. Separate patties with a spatula if necessary; serve on buns.

# Caribbean Turkey Burgers

## Ingredients

1/2 cup dry bread crumbs  
3 tablespoons chopped green onions  
3 tablespoons minced fresh parsley  
2 tablespoons Worcestershire sauce  
1 tablespoon Caribbean jerk seasoning  
1/2 teaspoon salt  
1 1/4 pounds lean ground turkey  
1 teaspoon olive oil  
4 whole wheat hamburger buns, split  
4 lettuce leaves  
1 medium mango, peeled and sliced  
4 (1/4 inch thick) rings sweet red pepper

## Directions

In a large bowl, combine the first six ingredients. Crumble turkey over the mixture and mix just until combined. Shape into four 1/2-in.-thick patties.

In a large skillet, cook patties in oil over medium heat for 5 minutes on each side or until no longer pink. Serve on buns with lettuce, mango slices and red pepper rings.

# Cucumber Raita Burgers

## Ingredients

4 Morningstar Farms® Grillers®  
Vegan Veggie Burgers or Grillers  
Prime® Veggie Burgers  
3/4 teaspoon liquid pepper sauce  
1/2 cup finely chopped seeded  
cucumber  
1/4 cup low-fat plain yogurt or  
low-fat vegan yogurt  
1/4 cup finely chopped red onion  
1/4 teaspoon ground cumin  
1/8 teaspoon salt  
1/8 teaspoon garlic powder

## Directions

Place frozen burgers on baking sheet. Brush tops with pepper sauce. Bake at 350F for 18 to 20 minutes.

Combine cucumber, yogurt, onion, cumin, salt, and garlic powder. Spoon on top of burgers. Garnish with additional thin cucumber slices and chopped red onion, if desired.

**ON THE GRILL:** Preheat grill. Use a food thermometer to be sure patties reach minimum internal temperature of 160 degrees F.



# Black 'N Blue Morningstar Farms® Burger

## Ingredients

1 Morningstar Farms® Grillers®  
Prime Veggie Burgers  
1/8 teaspoon Cajun seasoning  
1 slice red onion, separated into  
rings  
1 lettuce leaf  
1 hamburger bun or Kaiser roll,  
split  
1 slice tomato  
1 tablespoon crumbled blue  
cheese

## Directions

Place veggie burger on baking sheet. Bake at 350 degrees F for 8 minutes. Turn burger. Sprinkle with Cajun seasoning. Bake at 350 degrees F for 7 to 8 minutes more or until heated through.

Meanwhile, in small nonstick skillet coated with cooking spray, cook onion over medium-low heat about 5 minutes or until tender.

Place lettuce leaf on bun bottom. Top with burger, tomato slice, onion rings, blue cheese and bun top.

**ON THE GRILL:** Preheat grill. Use a food thermometer to be sure patties reach minimum internal temperature of 160 degrees F.

# Grilled Italian Burgers

## Ingredients

1 pound ground beef  
2 tablespoons capers, drained  
2 eggs  
2 tablespoons kalamata olives,  
pitted and chopped  
2 tablespoons garlic powder  
1 tablespoon dried oregano  
1/2 cup feta cheese, crumbled  
1 cup Italian bread crumbs

## Directions

Preheat an outdoor grill for medium-high heat and lightly oil grate.

Combine the beef, capers, eggs, olives, garlic powder, oregano, feta cheese, and bread crumbs in a bowl. Divide and form the mixture into 4 patties.

Cook burgers on preheated grill about 6 minutes, turning once, to an internal temperature of 160 degrees F (70 degrees C), or to desired doneness.

# Thai Shrimp Burgers

## Ingredients

1 1/2 pounds large shrimp, peeled  
2 large garlic cloves, minced  
2 tablespoons minced fresh ginger  
1 jalapeno pepper, seeded and minced  
6 tablespoons minced cilantro  
3 Green Onions, thinly sliced  
1/2 cup Thai peanut sauce  
1/4 cup dry bread crumbs  
1/2 teaspoon salt  
2 tablespoons fresh lime juice  
2 tablespoons vegetable oil  
2 cups slaw mix  
4 small (4 inch) pita breads

## Directions

In a food processor, blend 1/3 of the shrimp into a paste. Add remaining shrimp; pulse until finely chopped. Transfer to a bowl. Add garlic, ginger, jalapeno, 1/4 cup cilantro, 2 green onions, 1/4 cup peanut sauce, bread crumbs and salt; combine with a fork. Divide into 4 portions. Pat with fingertips to flatten to about 4 inches wide. Refrigerate.

Whisk remaining peanut sauce with lime juice and oil. Mix slaw with remaining onion and cilantro; toss with dressing. Refrigerate.

For charcoal grill: Build a hot fire on one side of grill. Replace rack. When coals are covered with white ash, add burgers. Cover and cook, turning only once, until opaque throughout, about 3 1/2 to 4 minutes per side.

Grill pitas until spotty brown and warm, a minute or so per side. Split crosswise. Place a burger on each of 4 pita halves. Top with slaw, then remaining pita halves.

# Mushroom Burger Cups

## Ingredients

18 slices bread, crusts removed  
1/4 cup butter or margarine,  
softened  
1 pound ground beef, cooked and  
drained  
1 (10.75 ounce) can condensed  
cream of mushroom soup,  
undiluted  
1 egg, beaten  
1/2 cup shredded Cheddar  
cheese  
1/4 cup chopped onion  
1 teaspoon Worcestershire sauce  
salt and pepper to taste

## Directions

Using a biscuit cutter, cut 2-1/2-in. circles from bread slices. Spread butter over one side of each circle. Press circles, buttered side down, into ungreased miniature muffin cups. In a bowl, combine the remaining ingredients; mix well. Spoon into bread cups. Bake at 350 degrees F for 35 minutes or until golden brown.

# Laura's Stuffed Burgers with Zinfandel Sauce

## Ingredients

3/4 pound ground beef  
1 (1 ounce) package dry onion soup mix  
1 cup minced red onion  
1 1/2 teaspoons Worcestershire sauce  
2 teaspoons garlic, minced  
1 tablespoon Dijon mustard  
2 ounces fontina cheese, cubed  
3/4 cup bacon bits  
1 tablespoon olive oil  
1 cup minced red onion  
6 ounces button mushrooms, sliced  
1 teaspoon minced garlic  
1 (14 ounce) can low-sodium beef broth  
1 cup full-bodied red wine, such as Zinfandel  
1 (4 ounce) container crumbled Gorgonzola cheese  
2 Kaiser rolls, split

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Mix together the ground beef, onion soup mix, 1 cup minced red onion, Worcestershire sauce, garlic, and Dijon mustard with your hands. Shape the mixture into 4 patties of equal size. Place about half of the fontina cheese and bacon bits in the center of 2 of the patties; top with the other 2 patties and press edges of the patties to seal the cheese and bacon inside.

Heat the olive oil in a large skillet over medium-high heat. Cook 1 cup red onion in the hot oil until translucent, about 5 minutes. Add the mushrooms and garlic to the onions; cook and stir until the mushrooms are softened, about 5 minutes. Pour the beef broth and Zinfandel into the skillet and bring to a simmer; allow to cook until the liquid reduces by about half.

Cook burgers on the preheated grill to your desired degree of doneness, 7 to 10 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Top the burgers with equal amounts of the Gorgonzola cheese; cook until the Gorgonzola begins to melt, about 1 minute more. Place the burgers on the Kaiser rolls and top with the Zinfandel reduction sauce to serve.

# Chris' Bay Area Burger

## Ingredients

1 pound ground beef  
2 cloves garlic, minced  
2 tablespoons extra virgin olive oil  
1 1/2 teaspoons salt  
1 teaspoon freshly ground black pepper  
1/2 teaspoon dried basil leaves  
4 hamburger buns, split

## Directions

Preheat an outdoor grill for high heat. Mix together the ground beef, garlic, olive oil, salt, pepper, and basil. Divide into four balls, and flatten into patties.

Cook the patties for about 3 to 5 minutes on each side, or to desired doneness. The internal temperature should be at least 160 degrees F (70 degrees C). Remove from grill and place onto hamburger buns. Top with desired toppings and condiments.

# Greek Burgers

## Ingredients

2 tablespoons 50% less fat feta cheese  
1 pint low-fat plain yogurt or low-fat plain Greek yogurt  
2 teaspoons fresh parsley  
1/8 teaspoon lemon peel  
1/8 teaspoon bottled minced garlic  
1 Morningstar Farms® Grillers® Original  
1 whole wheat or multi-grain hamburger bun  
2 thin slices cucumber  
1 thin slice red onion  
1 1/2 teaspoons black olives

## Directions

In a small bowl stir together feta cheese, yogurt, parsley, lemon peel and garlic. Cover and refrigerate until serving time.

Cook veggie burger according to package directions. Serve veggie burger on bun topped with yogurt mixture, cucumber, onion and olives.

# Blue Stuffed Buffalo Burger

## Ingredients

2 pounds ground buffalo  
2 teaspoons salt  
ground black pepper to taste  
1/2 cup crumbled blue cheese

8 whole wheat hamburger buns,  
split and toasted  
1/2 cup mayonnaise  
8 leaves Bibb lettuce  
1/2 red onion, cut in 1/2-inch  
slices  
8 slices tomato

## Directions

Preheat an outdoor grill for medium-high heat and lightly oil the grate.

Season the ground buffalo with salt and pepper; form into 8 balls. Press a cavity in each ball with your thumb pressing halfway into each ball; place a tablespoon of blue cheese into the hole and seal the meat around the cheese. Press each ball into a patty shape.

Cook the burgers on the preheated grill until cooked to your desired degree of doneness, 4 to 6 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Spread the toasted buns with mayonnaise. Place a burger patty onto each bun bottom, then place a lettuce leaf, onion rings, and tomato slice onto each sandwich. Top with the remaining buns to serve.



# Feta Cheese Turkey Burgers

## Ingredients

1 pound ground turkey  
1 cup crumbled feta cheese  
1/2 cup kalamata olives, pitted  
and sliced  
2 teaspoons dried oregano  
ground black pepper to taste

## Directions

Preheat the grill for medium high heat.

In a large bowl, combine turkey, feta cheese, olives, oregano, and pepper. Mix together, and form into patties.

Lightly oil the grate. Place patties on the grill. Cook for 10 to 12 minutes, turning halfway through.

# Messy Burgers

## Ingredients

1 1/2 pounds ground chuck  
1/2 teaspoon garlic pepper, or to taste  
1/4 cup diced onion  
2 tablespoons butter  
4 slices American cheese  
4 hamburger buns, split

## Directions

Place the ground chuck into a skillet over medium-high heat. Cook, stirring to crumble, until no longer pink. Drain the grease from the skillet and reduce the heat to medium-low. Add the onion and butter and season with garlic pepper. Cook, stirring frequently, until the onion is tender. Lay the slices of cheese on top of the meat. As the cheese starts to melt, fold the meat from the edges onto the cheese, keeping some of the meat under the cheese. Keep folding the meat until the cheese has completely melted and everything is well blended. Spoon onto hamburger buns to serve.

# Slider-Style Mini Burgers

## Ingredients

2 pounds ground beef  
1 (1.25 ounce) envelope onion  
soup mix  
1/2 cup mayonnaise  
2 cups shredded Cheddar cheese  
24 dinner rolls, split  
1/2 cup sliced pickles (optional)

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Cover a baking sheet with aluminum foil and spray with cooking spray.

Mix together the ground beef and onion soup mix in a large skillet; cook and stir over medium-high heat until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Remove from heat. Stir the mayonnaise and Cheddar cheese into the ground beef mixture.

Lay the bottoms of the dinner rolls on the prepared baking sheet. Spread the cheese and beef mixture on the bottom half of each roll. Replace the tops. Cover with another sheet of aluminum foil sprayed with cooking spray.

Bake in the preheated oven until the burgers are heated through and cheese melts, about 30 minutes. Serve with sliced pickles.

# Pizza Burgers II

## Ingredients

2 pounds ground beef  
1 (12 ounce) container fully cooked luncheon meat (e.g. Spam), cubed  
12 ounces processed cheese food, cubed  
2 small onions, chopped  
1 (10.75 ounce) can condensed tomato soup  
1 (6 ounce) can tomato paste  
1/2 teaspoon garlic salt  
1 1/2 teaspoons dried oregano  
8 hamburger buns, split

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large skillet over medium-high heat, cook the ground beef until evenly browned, stirring to crumble. Drain fat, and set aside.

Process the luncheon meat, cheese and onion in a food processor or run through a grinder until finely chopped. Transfer to a large bowl. Stir in the browned beef, tomato soup, tomato paste, garlic salt, and oregano until well blended. Spread a couple of spoonfuls of the meat mixture onto each bun half, and place them on a baking sheet.

Bake for 10 to 15 minutes in the preheated oven, until the meat is hot and the bun is crisp.

# Summer Chicken Burgers

## Ingredients

1 ripe avocado, sliced  
1 tablespoon lemon juice  
1 tablespoon butter  
1 large Vidalia onions, sliced into rings  
4 boneless, skinless chicken breast halves  
salt and pepper to taste  
4 hamburger buns  
4 tablespoons mayonnaise  
4 slices provolone cheese

## Directions

In a small bowl, combine sliced avocado and lemon juice. Add water to cover; set aside. Preheat an outdoor grill for high heat and lightly oil grate.

Heat butter in a large heavy skillet over medium-high heat. Saute the onions until browned and caramelized; set aside.

Season the chicken with salt and pepper. Place on grill, and cook until no longer pink and juices run clear, about 5 minutes on each side. Place buns on grill just long enough to toast them.

Spread buns with mayonnaise to taste, then layer with chicken, caramelized onion, provolone and avocado.

# Southwestern Burgers

## Ingredients

1/4 cup mayonnaise  
2 tablespoons spicy brown mustard  
1 tablespoon ground cumin  
1/4 teaspoon lemon juice  
1/8 teaspoon salt  
1/8 teaspoon pepper  
1 medium green bell pepper  
1/2 pound lean ground beef  
2 slices Cheddar cheese  
2 hamburger buns, split  
2 slices tomato  
2 slices onion  
2 lettuce leaves

## Directions

In a small bowl, combine the mayonnaise, mustard, cumin, lemon juice, salt and pepper; cover and refrigerate until serving.

Grill green pepper, covered, over medium heat until skin blisters, about 6 minutes. With tongs, rotate pepper a quarter turn. Grill and rotate until all sides are blackened. Immediately place pepper in a bowl; cover and let stand for 15-20 minutes.

Meanwhile, shape beef into two patties. Grill, uncovered, over medium-hot heat for 7-9 minutes on each side or until a meat thermometer reads 160 degrees F.

Peel off and discard charred skin from green pepper; remove stem and seeds. Cut pepper in half. Top each patty with green pepper and cheese; grill 1 minute longer or until cheese is melted.

Grill buns, cut side down, for 1-2 minutes or until toasted. Spread bun bottoms with mayonnaise mixture; top with burgers, tomato, onion and lettuce. Replace bun tops.

# Barbequed Citrus Burgers

## Ingredients

1 lemon  
1 lime  
1 orange  
1 tablespoon barbeque sauce  
1 pound ground beef  
  
1/4 cup barbeque sauce  
4 slices pepperjack cheese  
hamburger buns

## Directions

Grate the zest from the lemon, lime, and orange into a large bowl. Squeeze the juice from half of each piece of fruit into the bowl. Whisk in 1 tablespoon barbeque sauce. Stir in ground beef; mix well. Cover and refrigerate for 10 to 30 minutes.

Preheat an outdoor grill for high heat, and lightly oil the grate.

Form meat into patties. Grill with lid open, about 3 minutes per side. Brush each burger with one tablespoon barbeque sauce during grilling, coating both sides. Top burgers with pepperjack cheese and cook until cheese is melted and meat is no longer pink in the center, about 1 additional minute.

# Chili Burgers

## Ingredients

1 1/2 pounds ground beef  
1/2 pound Italian sausage  
1/3 cup tomato-based chili sauce  
salt and pepper to taste

## Directions

Preheat a grill for high heat. When the grill is hot, lightly oil the grate.

In a medium bowl, mix together the ground beef, Italian sausage, chili sauce, salt and pepper. Form 8 balls out of the meat, and flatten into patties.

Grill patties for 5 minutes per side, or until well done. Serve on buns with your favorite toppings.



# Buffalo Burgers

## Ingredients

1 pound ground beef  
1 (10.75 ounce) can  
Campbell's® Condensed  
Tomato Soup (Regular or 25%  
Less Sodium)  
1/2 teaspoon Louisiana-style hot  
sauce  
1/2 cup crumbled blue cheese  
4 Pepperidge Farm® Classic  
Hamburger Buns, split  
Lettuce leaves  
Red onion slices  
Tomato slices

## Directions

Shape the beef into 4 (1/2-inch thick) burgers.

Heat the soup and hot sauce in a 1-quart saucepan over medium heat. Heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes. Keep warm.

Lightly oil the grill rack and heat the grill to medium. Grill the burgers for 10 minutes for medium or until desired doneness, turning over halfway through cooking. Serve the burgers on rolls with lettuce, onion and tomato if desired. Top with the soup mixture. Sprinkle with the cheese.

# My Mom's Baja Burger

## Ingredients

2 pounds browned ground beef  
1 cup corn chips such as Fritos®  
salt and ground black pepper to taste  
1 (28 ounce) can tomato sauce  
1/2 onion, chopped  
1/2 teaspoon garlic salt  
1/2 teaspoon chili powder  
1/2 cup shredded Cheddar cheese  
8 (6 inch) French bread rolls, split in half lengthwise

## Directions

Mix the ground beef and corn chips; form into 8 oblong patties; season with salt and pepper. In a small bowl, mix together the tomato sauce, onion, garlic salt, and chili powder.

Cook the patties in a large skillet over medium heat, 4 to 5 minutes; flip. Pour the tomato sauce mixture into the skillet as the burgers finish cooking, simmer for another 4 to 5 minutes. Top each burger with Cheddar cheese and allow to melt. Place burgers on bread and ladle sauce on the patties before sandwiching.

# Actually Delicious Turkey Burgers

## Ingredients

3 pounds ground turkey  
1/4 cup seasoned bread crumbs  
1/4 cup finely diced onion  
2 egg whites, lightly beaten  
1/4 cup chopped fresh parsley  
1 clove garlic, peeled and minced  
1 teaspoon salt  
1/4 teaspoon ground black pepper

## Directions

In a large bowl, mix ground turkey, seasoned bread crumbs, onion, egg whites, parsley, garlic, salt, and pepper. Form into 12 patties.

Cook the patties in a medium skillet over medium heat, turning once, to an internal temperature of 180 degrees F (85 degrees C).

# Provolone Burgers

## Ingredients

2 eggs, beaten  
1 medium onion, finely chopped  
3 teaspoons dried basil  
1 teaspoon dried oregano  
2 garlic cloves, minced  
1/2 teaspoon salt  
1/4 teaspoon pepper  
3 pounds ground beef  
8 slices provolone cheese  
8 sandwich rolls, split  
Lettuce Leaves

## Directions

In a bowl, combine the first seven ingredients. Crumble beef over mixture mix well. Shape into eight patties. Grill, uncovered, over medium-hot heat for 5-7 minutes on each side or until juices run clear.

Top each patty with a cheese slice; grill 1 minute longer or until cheese is melted. Grill rolls cut side down for 1-2 minutes or until toasted. Top with lettuce and burgers.

# Low Fat Turkey Burgers

## Ingredients

1 pound ground turkey  
2 cubes beef bouillon

## Directions

Preheat an outdoor grill for high heat and lightly oil grate.

In a large bowl, combine the ground turkey and the bouillon and mix well. Form into four patties.

Grill over high heat for 3 minutes per side, or until internal temperature equals 160 degrees F (70 degrees C).

# Grilled Mushroom Swiss Burgers

## Ingredients

1 1/2 pounds lean ground beef  
1/2 teaspoon seasoned meat  
tenderizer  
salt and pepper to taste  
2 teaspoons butter  
2 (4 ounce) cans sliced  
mushrooms, drained  
2 tablespoons soy sauce  
4 slices Swiss cheese  
6 hamburger buns

## Directions

Prepare a grill for medium heat. Lightly oil the grate.

Divide the ground beef into 6 patties. Season with meat tenderizer, salt and pepper. Set aside.

Melt the butter in a skillet over medium heat. Add the mushrooms and soy sauce; cook and stir until browned. Set aside and keep warm.

Grill the patties for about 6 minutes per side, or until cooked through. Divide the mushroom mixture evenly amongst the burgers and top each one with a slice of Swiss cheese. Cover the grill for about 1 minute to allow the cheese to melt. Remove from the grill and serve on hamburger buns.

# Mushroom Bacon Burgers

## Ingredients

1 pound ground beef  
1 (4 ounce) can mushroom stems and pieces, drained  
4 bacon strips, cooked and crumbled  
2 tablespoons diced green onions  
1 teaspoon Worcestershire sauce  
1 teaspoon soy sauce  
1/2 teaspoon salt  
4 hamburger buns  
tomato slices

## Directions

In a bowl, combine the first seven ingredients; mix well. Shape into four to five patties. Grill over medium-hot coals or fry in a skillet for 10-12 minutes or until no longer pink, turning once. Serve on buns with tomato if desired.

# Creamy Salsa Burgers

## Ingredients

1/2 cup Hellmann's® or Best Foods® Real Mayonnaise  
1/2 cup chunky salsa, drained if desired  
8 hamburgers, grilled or broiled  
8 hamburger buns

## Directions

Combine Hellmann's® or Best Foods® Real Mayonnaise with salsa in medium bowl.

To serve, arrange hamburgers on buns, then top with mayonnaise mixture.



# Aaron's Missouri Burger

## Ingredients

1 pound lean ground beef  
2 teaspoons onion powder  
1/4 cup honey mustard  
1 teaspoon garlic powder  
2 teaspoons crushed red pepper  
1/2 teaspoon salt  
1/4 cup brown sugar  
2 tablespoons olive oil  
4 slices Swiss cheese (optional)  
4 hamburger buns

## Directions

Mix the ground beef, onion powder, honey mustard, garlic powder, crushed red pepper, salt, and brown sugar in a large bowl. Shape into 4 patties.

Heat the olive oil in a large skillet over medium heat. Cook the burgers, turning occasionally, to desired temperature, 15 to 20 minutes for well done. Top each patty with a slice of Swiss cheese shortly before removing from the skillet; serve on hamburger buns.

# Gourmet Gouda Turkey Burgers

## Ingredients

1 egg  
1/4 cup minced onion  
1 pound ground turkey  
1/2 cup fine Italian bread crumbs  
2 teaspoons liquid smoke  
flavoring  
2 tablespoons Worcestershire  
sauce  
1/2 teaspoon salt  
1/2 teaspoon ground black  
pepper  
1/4 cup panko bread crumbs

1 large portobello mushroom cap,  
cut into thick slices  
1 tablespoon olive oil for brushing  
4 ounces Canadian-style bacon  
4 ounces sliced Gouda cheese

4 hamburger buns, split and  
toasted  
1/4 cup spicy brown mustard, or  
to taste  
1/2 cup mayonnaise, or to taste

## Directions

Preheat an outdoor grill for medium heat and lightly oil the grate.

Beat the egg and onion together in a mixing bowl. Add the turkey, Italian bread crumbs, liquid smoke, Worcestershire sauce, salt, and pepper. Mix until evenly combined and form into 4 patties. Press each patty into the panko crumbs and set aside.

Cook the turkey burgers on the preheated grill until no longer pink in the center and the juices run clear, about 4 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). While the burgers are cooking, brush the mushrooms with olive oil and cook on the grill along with the Canadian bacon. Just before the turkey burgers are done, top with the grilled Canadian bacon slices and the Gouda cheese. Cook until the cheese melts.

Spread the hamburger buns with mustard and mayonnaise. Place a turkey burger onto each bottom bun and top with the portobello mushroom slices. Sandwich with the remaining bun halves and serve.

# Maple Apple Chicken Burgers

## Ingredients

1/4 cup mayonnaise  
2 tablespoons real maple syrup  
1 tablespoon Dijon mustard

canola oil  
1 onion, sliced  
1 Granny Smith apple - peeled, cored, and chopped  
1 pound ground chicken  
2 tablespoons real maple syrup  
1 teaspoon Italian seasoning  
1 egg  
1/2 teaspoon salt  
1/4 teaspoon pepper  
6 tablespoons canola oil, divided

6 hamburger buns, split

## Directions

Make the 'secret sauce' by whisking the mayonnaise, 2 tablespoons maple syrup, and the Dijon mustard together in a small bowl; set aside.

Heat 2 tablespoons canola oil in a skillet over medium heat; cook and stir the onion and about half the chopped apple in the hot oil until soft, 7 to 10 minutes. Set aside.

Mix the remaining uncooked apple, the ground chicken, 2 tablespoons maple syrup, Italian seasoning, egg, salt, and pepper together in bowl. Shape the burger mixture into 6 balls; the mixture will be loose, but that is okay.

Heat 1 tablespoon canola oil in a large skillet over medium heat. Place one of the balls into the hot oil and flatten with the back of spoon to create a patty. Cook until slightly brown on one side and then flip and cook the other side until cooked through, 5 to 7 minutes per side; repeat for each portion.

To assemble, place the chicken burgers on buns; top with the grilled apple and onions. Pour some secret sauce over the top of each burger. More secret sauce can be served on the side if desired.

# Best Burger Ever

## Ingredients

2 pounds extra-lean ground beef  
1 (1 ounce) package dry onion  
soup mix  
1 egg, lightly beaten  
2 teaspoons hot pepper sauce  
2 teaspoons Worcestershire sauce  
1/4 teaspoon ground black  
pepper  
3/4 cup rolled oats

## Directions

Preheat an outdoor grill for medium high heat and lightly oil grate.

In a large bowl, combine the beef, onion soup mix, egg, hot sauce and oats. Shape into 6 patties.

Grill patties over medium high heat for 10 to 20 minutes, or to desired doneness.

# Beth's Portobello Mushroom Burgers

## Ingredients

2 portobello mushroom caps  
4 slices turkey bacon  
3 teaspoons horseradish sauce  
2 leaves romaine lettuce  
2 slices tomato  
2 hamburger buns

## Directions

Preheat oven to 450 degrees F (230 degrees C). Line a cookie sheet with foil, and spray it with cooking spray. With a damp cloth, wipe the mushrooms making sure to get off any excess dirt. Trim the stem so the mushroom will sit even like a hamburger.

Wrap 2 pieces of turkey bacon around each mushroom, tucking the ends under the stem. Place the mushrooms on the cookie sheet. Bake for 10 to 15 minutes. Remove mushrooms from cookie sheet to paper towel to drain.

Spread 1 1/2 teaspoons of the horseradish sauce over each of the buns (adjust to your own taste). Place 1 piece of lettuce and 1 slice tomato onto each bun. Place one mushroom burger on each bun.

# Bistro Veal Burgers

## Ingredients

1 slice bread, torn into small pieces  
2 tablespoons milk  
1 tablespoon Worcestershire sauce  
1 egg  
2 basil leaves, chopped  
1 teaspoon minced fresh rosemary  
1 teaspoon pepper  
1 pound ground veal  
4 (1 ounce) slices Cheddar or pepper jack cheese (optional)  
4 hamburger buns

## Directions

Place torn bread into a bowl and sprinkle with milk and Worcestershire sauce. Mix in egg until combined. Season with basil, rosemary, and pepper. Mix in veal until evenly mixed. Shape veal mixture into four patties.

Preheat a grill for medium heat.

Lightly oil the hot grill. Grill veal burgers to desired degree of doneness, about 5 minutes per side for medium. Place a slice of cheese on each burger, and allow to melt for about 1 minute before serving on buns.

# Mixture for Meatballs, Meatloaf or Burgers

## Ingredients

2 pounds ground beef  
4 slices white bread - soaked with water, squeezed out and broken into tiny pieces  
3 eggs  
1/2 cup grated Romano cheese  
1 teaspoon dried parsley  
1/4 cup minced onion (optional)  
salt and pepper to taste  
3 tablespoons ketchup  
4 tablespoons steak sauce

## Directions

In a large bowl, combine the ground beef, bread, eggs, cheese, parsley and onion and season with salt and pepper to taste.

For meatballs: Form mixture into golf size balls and brown in a large skillet over medium heat for 5 to 10 minutes, or until well browned. Add to your favorite spaghetti sauce and simmer until meatballs are completely cooked through, about 15 to 20 minutes.

For meatloaf: Preheat oven to 350 degrees F (175 degrees C). Add 3 tablespoons ketchup to mixture, mix well, form into a loaf and place in a 9x13 inch baking dish. Bake at 350 degrees F (175 degrees C) for 75 to 90 minutes.

For burgers: Add 3 to 4 tablespoons steak sauce to mixture, mix well and form into patties. Saute in a large skillet over medium heat for 10 to 15 minutes, or to desired doneness.

# Baby Burgers on Baguettes

## Ingredients

1 pound ground beef  
salt and pepper to taste  
1 pinch mesquite seasoning  
1 French baguette, sliced into 1/4  
inch rounds  
6 leaves romaine lettuce  
12 cherry tomatoes, thinly sliced  
ketchup  
prepared yellow mustard

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Arrange baguette slices in a single layer on a cookie sheet. Place in the preheated oven, and bake until lightly toasted, about 5 minutes. Remove from the oven, and allow to cool.

Season the ground beef with mesquite seasoning, and mix lightly. Form tablespoonfuls of dough into mini burger patties. Season the patties with a little salt and pepper.

Heat a skillet over medium-high heat. Cook patties for 1 to 2 minutes per side, until browned and well done.

Place baguette slices on a large serving tray, and top each one with a piece of romaine leaf. Then place a mini burger on each one, and top with tomato slices. Apply ketchup and mustard before serving, or allow your guests to dress their own burgers.



# Delicious Ahi Fish Burgers with Chives

## Ingredients

1 pound fresh tuna steaks, minced  
1 carrot, grated  
1/2 cup onion, chopped  
1/2 cup chopped fresh chives  
2 eggs  
1/3 cup panko crumbs or  
breadcrumbs  
1 tablespoon mayonnaise  
garlic salt to taste  
freshly ground black pepper to  
taste  
1 tablespoon olive oil

## Directions

In a large bowl, mix together tuna, carrot, onion, chives, eggs, panko crumbs, and mayonnaise. Season with garlic salt and black pepper. Form into patties.

Heat oil in a skillet over medium heat. Arrange patties in the pan (only as many as will fit easily in the pan). Cook, uncovered, 10 minutes per side, or until golden brown.

# Basil Burgers

## Ingredients

1 1/4 pounds ground beef  
3 tablespoons Worcestershire sauce  
1 1/2 tablespoons dried basil, or to taste  
1/4 teaspoon garlic salt  
1/4 teaspoon ground black pepper  
4 hamburger buns, split

## Directions

Preheat an outdoor grill for high heat.

In a bowl, mix the ground beef, Worcestershire sauce, basil, garlic salt, and pepper. Form the mixture into 4 burger patties.

Lightly oil the grill grate, and cook burgers about 6 minutes, turning once, to an internal temperature of 160 degrees F (70 degrees C), or to desired doneness. Serve on hamburger buns.

# Grilled Gorgonzola-Basil Burgers

## Ingredients

1 pound ground sirloin, or extra lean beef  
1 tablespoon minced garlic  
1/8 teaspoon onion powder  
1 (4 ounce) container crumbled Gorgonzola cheese  
1/4 cup fresh basil leaves, chopped  
salt and black pepper to taste

## Directions

Preheat an outdoor grill for medium-high heat. Lightly oil grill grate, and place about 4 inches from heat source.

Mix the ground sirloin, garlic, onion powder, Gorgonzola cheese, and basil together in a large bowl until evenly blended. Divide mixture evenly to form four patties.

Cook patties on preheated grill until meat is evenly browned and center is no longer pink, about 5 minutes on each side.

# Broiled Pizza Burgers

## Ingredients

1 pound ground beef  
1 tablespoon chopped onion  
2 teaspoons cornstarch  
1 (14.5 ounce) can diced tomatoes, undrained  
1 teaspoon dried oregano  
1/4 teaspoon salt  
1/4 teaspoon onion salt  
10 slices American processed cheese  
4 hamburger buns, split

## Directions

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Sprinkle with cornstarch. Stir in the tomatoes, oregano, salt and onion salt. Cook, uncovered, for 5 minutes or until slightly thickened. Add six cheese slices; cook and stir until cheese is melted and blended.

Place hamburger buns cut side up on a baking sheet; spoon about 1/4 cup meat mixture onto each bun half. Cut remaining cheese slices in half diagonally; place over meat mixture. Broil 6-8 in. from the heat for 4 minutes or until cheese is melted.

# Pizza Burgers

## Ingredients

1 (6 ounce) can tomato paste  
1/2 teaspoon salt  
1/2 teaspoon dried oregano  
1/4 teaspoon garlic salt  
1/4 teaspoon pepper  
1/4 teaspoon anise seed  
1 1/2 pounds lean ground beef  
1/2 cup shredded part-skim mozzarella cheese  
6 hamburger buns, split  
6 lettuce leaves  
6 tomato slices

## Directions

In a large bowl, combine the first six ingredients. Crumble beef over mixture; mix well. Shape into six patties. Place on broiler pan coated with nonstick cooking spray. Broil 6 in. from heat for 5-6 minutes on each side or until juices run clear. Sprinkle with cheese. Broil 1 minute longer or until cheese is melted. Serve on buns with lettuce and tomato.

# Sun-dried Tomato and Blue Cheese Burgers

## Ingredients

3 pounds uncooked lean ground beef  
1 cup diced sun-dried tomatoes  
4 ounces blue cheese  
1/2 cup minced fresh chives  
1 tablespoon steak sauce  
1/4 teaspoon hot pepper sauce  
1/4 tablespoon Worcestershire sauce  
1 teaspoon coarsely ground black pepper  
1 1/2 teaspoons salt  
1 teaspoon dry mustard  
12 hamburger rolls

## Directions

In a large bowl, mix the ground beef, sun-dried tomatoes, blue cheese, chives, steak sauce, hot pepper sauce, Worcestershire sauce, black pepper, salt, and mustard. Cover and refrigerate for two hours.

Preheat an outdoor grill for high heat. Gently form mixture into twelve equally-sized patties.

Grill burgers for five minutes per side, or to desired doneness. Serve on rolls.

# French Burgers

## Ingredients

1/2 cup crumbled feta cheese  
1/4 cup sliced green onion  
1 teaspoon dried tarragon  
salt and ground black pepper to taste  
1 1/2 pounds ground turkey  
2 tablespoons olive oil  
1 thin slice red onion  
2 tablespoons flour  
1/2 cup chicken broth  
1/2 cup red wine  
1/2 teaspoon chopped fresh parsley  
1/2 teaspoon dried minced onion  
1/2 teaspoon crushed bay leaf  
1/4 teaspoon dried thyme  
salt and ground black pepper to taste

## Directions

Preheat an oven to 450 degrees F (230 degrees C).

Mix together the feta cheese, green onion, and tarragon in a small bowl; season with salt and pepper and set aside.

Form the ground turkey into 8 even-sized patties. Top four of the patties with even portions of the cheese mixture. Top each with one of the remaining patties. Pinch the edges together to seal.

Bake the patties in the preheated oven until cooked through, 20 to 30 minutes, turning once.

Heat the olive oil in a skillet over low heat. Cook and stir the red onion in the hot oil until browned; remove the onion and discard. Stir the flour into the oil and cook until deep brown in color. Remove the pan from the heat and add the chicken broth, red wine, parsley, minced onion, bay leaf, and thyme. Return the pan to heat and bring to a boil while stirring; season with salt and pepper. Pour the sauce over the patties to serve.

# Thai Peanut Burgers

## Ingredients

1/2 cup Jif® Extra Crunchy Peanut Butter  
1 tablespoon lime juice  
1/2 tablespoon soy sauce  
1/2 tablespoon finely grated fresh ginger  
1/2 tablespoon chopped cilantro  
1/4 teaspoon cayenne pepper, or to taste  
1 pound lean ground beef or turkey  
4 hamburger buns  
Thai hot sauce

## Directions

Whisk together the peanut butter, lime juice, soy sauce, ginger, cilantro and cayenne pepper, in a large bowl until well blended. Add the ground meat and mix well.

Form into 4 patties. Grill, broil or pan fry.

Serve on buns with your favorite Thai hot sauce and your choice of condiments. Enjoy!



# Jamaican Burgers

## Ingredients

- 2 tablespoons olive oil
- 2 1/4 cups chopped onion
- 3 cloves garlic, minced
- 1 habanero pepper, chopped
- 1 1/2 tablespoons grated fresh ginger root
- 1 teaspoon salt
- 3/4 teaspoon ground allspice
- 3/4 teaspoon ground nutmeg
- 2 1/4 cups cooked black beans, rinsed and drained
- 2 1/4 cups cooked long-grain white rice
- 2 1/2 cups dry bread crumbs
- 6 hamburger buns, split

## Directions

Heat 1 tablespoon of olive oil in a large skillet over medium heat. Add onions and garlic; cook and stir for a few minutes. Mix in the habanero pepper and continue cooking until tender. Remove from the heat and transfer to a bowl. Pour in the beans, rice and bread crumbs. Season with ginger, salt, allspice and nutmeg. Mix thoroughly using your hands. Form into 6 patties.

Heat the remaining oil in a large skillet over medium-high heat (you can use the same one). Fry the patties until golden on each side, about 10 minutes total. Serve on buns with your favorite toppings.

# Greek Lamb-Feta Burgers With Cucumber Sauce

## Ingredients

4 large unpeeled garlic cloves  
1 1/4 pounds ground lamb  
1/2 cup crumbled feta cheese  
3/4 teaspoon dried oregano  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
1/2 large cucumber, peeled,  
grated and squeezed very dry in a  
clean towel  
3/4 cup sour cream  
1 tablespoon minced fresh mint  
leaves  
1 teaspoon red or rice wine  
vinegar  
1 clove garlic, minced  
4 large, thin tomato slices  
4 large, thin tomato slices  
4 small (4 inch) pita breads

## Directions

Set 4 whole garlic cloves in a small skillet over medium-high heat; toast until spotty brown, about 5 minutes. Peel, mince and set aside.

Break up lamb in a medium bowl. Sprinkle roasted garlic, feta, oregano, salt and pepper over meat; stir with a fork to combine. Divide into 4 portions. Toss meat back and forth between cupped hands to form a ball. Pat with fingertips to flatten to about 4 inches wide. Refrigerate.

Mix cucumber, sour cream, mint, vinegar, 1 minced clove of garlic, and salt and pepper to taste in a small bowl. Refrigerate sauce until ready to serve.

Build a hot fire on one side of grill. Replace rack. When coals are covered with white ash, add burgers. Cover and cook, turning only once, until done, about 4 to 5 minutes per side for medium to medium-well burgers.

Grill pitas until spotty brown and warm, a minute or so per side. Split crosswise. Spread a couple of tablespoons of sauce over 4 pita halves. Top each with an onion slice, a tomato slice and a burger. Spread a portion of the remaining sauce over each burger. Top with remaining pita halves.

# Dilly Turkey Burgers

## Ingredients

1 egg, lightly beaten  
1/2 cup soft bread crumbs  
2 tablespoons lemon juice  
1 tablespoon fresh snipped dill  
1 clove garlic, minced  
1/2 teaspoon salt  
1/2 teaspoon dried oregano  
1/4 teaspoon pepper  
1 pound ground turkey  
4 hamburger buns, split  
Lettuce Leaves  
2 tablespoons mayonnaise

## Directions

In a large bowl, combine the first eight ingredients. Crumble turkey over mixture and mix well. Shape into four patties. Grill, covered, over medium heat or broil 4 in. from the heat for 4-5 minutes on each side or until a meat thermometer reads 165 degrees F. Serve on buns with lettuce and mayonnaise if desired.

# Aloha Chicken Burgers

## Ingredients

2 skinless, boneless chicken breast halves  
1/4 cup soy sauce  
3 slices thick cut bacon  
2 large hamburger buns, split  
1 tablespoon softened butter  
1/4 cup teriyaki sauce  
2 slices Swiss cheese  
2 tablespoons mayonnaise  
2 slices pineapple  
2 slices tomato  
2 slices of iceberg lettuce

## Directions

Place chicken breasts into a plastic zipper bag with soy sauce, seal the bag, and marinate in refrigerator for 30 minutes. While chicken is marinating, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, and set aside. Spread cut sides of hamburger buns with butter.

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Remove the chicken from the soy sauce, and discard the excess soy sauce. Place the chicken breasts onto the preheated grill, and grill until chicken shows good grill marks, is no longer pink inside, and the juices run clear, 4 to 5 minutes per side. When chicken is almost done, brush each piece generously on both sides with teriyaki sauce to finish grilling. Place a slice of Swiss cheese on each chicken breast, and cover with a lid to help the cheese melt onto the chicken.

While chicken is grilling, spread the buns open on the grill and cook until toasted and showing grill lines, about 2 minutes. Set the buns aside.

To assemble, spread the grilled sides of each bun with mayonnaise, and top each bottom bun with a cooked chicken breast, 1 1/2 slices of bacon, a slice of pineapple, a slice from a head of lettuce, a slice of tomato, and the top bun.

# Caprese Burger

## Ingredients

1 tablespoon balsamic vinegar  
1 tablespoon extra virgin olive oil  
salt and pepper to taste  
4 thick slices tomato  
B  
1 1/3 pounds lean ground beef  
1 tablespoon tomato paste  
1/4 cup chopped fresh basil  
1/4 cup grated Parmesan cheese  
1 clove garlic, minced  
1/4 teaspoon black pepper  
4 ounces fresh mozzarella cheese, sliced  
4 hamburger buns, split

## Directions

Whisk the balsamic vinegar, oil, salt, and pepper in a small bowl. Pour over tomato slices to marinate.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Mix ground beef, tomato paste, basil, Parmesan cheese, garlic, and 1/4 teaspoon pepper in a large bowl. Form beef mixture into 4 equal patties.

Cook on the preheated grill until the burgers are cooked to your desired degree of doneness, about 5 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Top each burger with mozzarella cheese; allow to melt. Serve on hamburger buns with marinated tomato slices.

# Easy Breakfast Sausage Burgers

## Ingredients

1 (16 ounce) package bulk hot pork sausage  
2 tablespoons butter or margarine, softened  
5 hamburger buns, split  
5 eggs  
15 dill pickle slices  
5 slices pepperjack cheese  
1 small red onion, sliced  
10 pickled jalapeno slices (optional)

## Directions

Form the bulk hot pork sausage into 5 patties. Heat a large skillet, and fry the patties over medium high heat. Remove the sausage from the skillet and drain on paper towels.

Melt butter in a second large skillet, and toast the buns over medium heat until golden brown.

Meanwhile, break the eggs into the same skillet used for frying the sausage; reduce the heat to medium-low. Cook until the white is completely set and the yolk thickens. Flip the eggs and continue cooking for another 30 seconds, or until the yolk is to the diners' preferences.

Stack your toasted buns starting with the pickles and jalapeno slices on the bottom, then the cooked sausage patty, pepperjack cheese, fried egg, and onion. Cover with the top half of the bun. Enjoy as the cheese melts between the egg and the sausage.

# Grilled Veggie-Portobello Mushroom Burgers

## Ingredients

6 large portobello mushroom, stems removed  
1 eggplant, sliced into 1/2 inch rounds  
1 medium yellow squash, cut into 1/4-inch slices  
1 zucchini, cut into 1/4-inch slices  
1 (16 fl oz) bottle balsamic vinaigrette  
1 (4 ounce) package crumbled blue cheese  
6 hamburger buns, split and lightly toasted

## Directions

Place the mushrooms, eggplant, winter squash, and zucchini into a shallow bowl or baking dish. Drizzle with the balsamic vinaigrette, turning to coat evenly. Cover, and refrigerate at least 2 hours, or up to 24 hours, stirring occasionally.

Preheat grill to medium-high heat.

Drain vegetables and discard marinade. Place vegetables on preheated grill, and cook until lightly browned, turning once, or about 3 minutes on each side. (Note that cooking times vary between grills.) Sprinkle the mushrooms with blue cheese, and let the cheese melt slightly.

Open the 6 hamburger buns and divide the eggplant, squash, and zucchini among bottom halves. Place the portobello mushrooms on top of the vegetables, cheese side up. Top with the remaining 6 hamburger bun halves. If necessary, use toothpicks to hold the buns in place. Serve immediately.

# Ground Venison Burgers

## Ingredients

1/3 cup mayonnaise  
1 teaspoon lime juice  
1 teaspoon Dijon mustard  
1/2 teaspoon grated lime peel  
1/3 cup chopped green onions  
3 tablespoons plain yogurt  
2 tablespoons finely chopped jalapeno pepper\*  
1/2 teaspoon salt  
1/2 teaspoon pepper  
2 pounds ground venison  
8 hamburger buns, split  
8 slices Pepper Jack cheese

## Directions

In a small bowl, combine the mayonnaise, lime juice, mustard and lime peel; cover and refrigerate until serving.

In a bowl, combine the onions, yogurt, jalapeno, salt and pepper. Crumble meat over mixture and mix well. Shape into eight patties. Pan-fry, grill or broil until meat is no longer pink. Serve on buns; top with cheese and mayonnaise mixture.



# Espresso Rubbed Barbecued Burgers

## Ingredients

1 pound ground beef  
1 teaspoon espresso powder or instant coffee powder  
1/2 teaspoon freshly ground black pepper  
2 tablespoons hickory brown sugar barbecue sauce  
4 slices SARGENTO® Sliced Reduced Sodium Colby-Jack Cheese  
4 hamburger buns, split  
4 lettuce leaves  
4 slices large tomato

## Directions

Form meat into four patties 5 inches in diameter and about 1/3-inch thick. Combine espresso powder and pepper; sprinkle over both sides of patties.

Grill patties, covered, on preheated medium-hot grill, 4 to 5 minutes per side or until no longer pink in center. Brush barbecue sauce over patties; place cheese over patties. Place rolls, cut sides down, on grill. Continue to grill 1 minute or until cheese is melted and rolls are lightly toasted.

Serve patties in rolls with lettuce and tomato.

# Patty's Tofu Burgers

## Ingredients

- 2 eggs
- 2 (16 ounce) packages firm tofu
- 2 stalks celery, minced
- 1 small onion, minced
- 1 tablespoon chili powder
- 1 tablespoon ground cumin
- 1 tablespoon red curry paste
- 1 tablespoon minced garlic
- 2 cups rolled oats
- 1 tablespoon vegetable oil

## Directions

Beat the eggs in a mixing bowl until smooth. Mix in the tofu, celery, onion, chili powder, cumin, curry paste, garlic, and oats with your hands until the tofu has broken into fine pieces, and the mixture is evenly blended. Form into 8 patties.

Heat the vegetable oil in a large, nonstick skillet over medium heat. Cook the patties until crispy and golden brown on each side, about 5 minutes per side.

# Better Burger Sauce

## Ingredients

2 teaspoons red wine vinegar  
2 teaspoons sugar  
1 cup mayonnaise  
1/2 cup ketchup  
1/3 cup sweet pickle relish  
1 tablespoon chopped fresh parsley  
1/2 bunch green onions, chopped  
2 hard-cooked eggs, peeled and chopped  
salt and pepper to taste  
Worcestershire sauce to taste

## Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Drain water, and allow to cool, then peel, chop, and set aside.

In a bowl, stir together the vinegar and sugar until sugar is completely dissolved. Stir in mayonnaise, ketchup, relish, parsley, green onions, and chopped egg, and stir until well blended. Season to taste with salt, pepper, and Worcestershire sauce. Cover and refrigerate until ready to serve.

# Best Barbequed Burgers

## Ingredients

- 1 pound ground beef
- 1 egg, beaten
- 1/4 cup quick cooking oats
- 1 tablespoon dried onion flakes
- 1/2 teaspoon seasoning salt
- 1 dash ground black pepper
- 2 tablespoons ketchup
- 1 teaspoon dry onion soup mix

## Directions

Preheat an outdoor grill for high heat, and lightly oil grate.

In a large bowl, mix ground beef, egg, quick cooking oats, dried onion flakes, seasoning salt, pepper, ketchup, and dry onion soup mix. Form the mixture into about 4 burger patties.

Place burger patties on the prepared grill, and cook about 5 minutes on each side, to an internal temperature of 160 degrees F (63 degrees C).

# Turkey Burger Pie

## Ingredients

1 pound lean ground turkey  
1 cup chopped onion  
1 cup shredded reduced-fat Cheddar cheese  
1/2 cup egg substitute  
1 cup fat-free milk  
1/2 cup reduced-fat biscuit/baking mix

## Directions

In a skillet over medium heat, cook turkey and onion until meat is no longer pink; drain. Transfer to a 9-in. pie plate coated with nonstick cooking spray. Sprinkle with cheese. In a bowl, combine egg substitute, milk and baking mix; mix well. Pour over cheese. Bake at 400 degrees F for 20-25 minutes or until golden brown and a knife inserted near the center comes out clean.

# Loaded Greek Burgers

## Ingredients

1 red bell pepper

### Spread:

2 ounces crumbled feta cheese

2 tablespoons mayonnaise

2 teaspoons lime juice

1 sprig fresh mint, chopped

1 sprig fresh parsley, chopped

### Burgers:

1 pound lean ground beef

6 ounces crumbled feta cheese

8 ounces fresh spinach - rinsed,  
drained and coarsely chopped

1/4 cup bread crumbs

1 egg

1 clove garlic, minced

1/4 cup chopped onion

2 sprigs fresh basil, coarsely  
chopped

3 sprigs fresh mint, coarsely  
chopped

2 sprigs fresh parsley, coarsely  
chopped

salt and ground black pepper to  
taste

4 Kaiser rolls, split and toasted

1 tomato, sliced

4 leaves lettuce

## Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Line a baking sheet with aluminum foil. Cut the red bell pepper in half from top to bottom; remove the stem, seeds, and ribs; place pepper cut-side-down onto the prepared baking sheet.

Cook under the preheated broiler until the skin of the pepper has blackened and blistered, about 5 minutes. Allow the blackened pepper to cool and steam in a paper bag for 5 minutes; peel and dice; set aside.

Stir together the 2 ounces feta cheese, mayonnaise, lime juice, the 1 sprig chopped mint, and the 1 sprig chopped parsley in a small bowl; set aside.

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Place the roasted red pepper, ground beef, feta cheese, spinach, bread crumbs, egg, garlic, onion, basil, the remaining mint, and the remaining parsley in a bowl. Sprinkle with salt and pepper, and mix gently with your hands until evenly combined. Divide the meat mixture to form 4 equal 4 1/2 inch patties.

Cook on the preheated grill until the burgers are cooked to your desired degree of doneness, about 4 minutes per side for medium. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Serve burgers on warm toasted Kaiser roll with the feta cheese spread, fresh tomatoes, and lettuce.

# Grilled Turkey Burgers with Cranberry Horseradish

## Ingredients

1 (14.5 ounce) can whole berry cranberry sauce  
2 tablespoons prepared horseradish  
3 tablespoons lemon juice, or to taste  
1 pinch ground cumin salt and black pepper to taste

1 egg  
1/2 cup minced celery  
1/2 cup minced onion  
1 1/2 pounds ground turkey  
1 tablespoon chopped fresh thyme  
1 tablespoon poultry seasoning  
1 tablespoon chopped fresh parsley  
1 cup dry bread crumbs  
8 hamburger buns, split

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Stir the cranberry sauce, horseradish, lemon juice, and cumin together in a bowl. Season to taste with salt and pepper, and set aside.

Mix the egg, celery, and onion in a bowl with your hand until the egg is smooth. Add the turkey, thyme, poultry seasoning, parsley, and bread crumbs; mix until evenly combined. Form the turkey mixture into 8 patties.

Cook the turkey burgers on the preheated grill until no longer pink in the center and the juices run clear, about 4 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Place onto the hamburger buns, and top with cranberry sauce to serve.

# Zippy Burgers

## Ingredients

1/4 cup beer or beef broth  
2 tablespoons Worcestershire sauce  
2 teaspoons chili powder  
1 teaspoon onion powder  
1/2 teaspoon crushed red pepper flakes  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1 pound lean ground beef  
4 hamburger buns, split

## Directions

In a bowl, combine the first seven ingredients. Crumble beef over mixture and mix well. Shape into four patties.

If grilling the hamburgers, coat grill rack with nonstick cooking spray before starting the grill. Grill hamburgers, covered, over medium heat or broil 4 in. from the heat for 6-8 minutes on each side or until a meat thermometer reads 160 degrees F. Serve on buns.



# Cumin Turkey Burgers

## Ingredients

1 egg  
2 jalapeno peppers, seeded and minced  
2 cloves garlic, minced  
1/4 cup low-sodium soy sauce  
1/4 cup Worcestershire sauce  
2 teaspoons ground cumin  
1 teaspoon mustard powder  
1 teaspoon paprika  
1/2 teaspoon chili powder  
1/4 teaspoon kosher salt  
1/4 cup dry bread crumbs  
1 1/2 pounds ground turkey  
6 hamburger buns, split and toasted

## Directions

Mix the egg, jalapeno peppers, and garlic in a large mixing bowl until the egg is well blended. Add the soy sauce, Worcestershire sauce, cumin, mustard, paprika, chili powder, salt, bread crumbs, and turkey; mix well and form into 6 patties.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Cook the turkey burgers on the preheated grill until no longer pink in the center and the juices run clear, about 4 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Serve on the toasted hamburger buns.

# Brontosaurus Burgers

## Ingredients

2 slices bread, torn into bite size pieces  
1 egg, beaten  
1 pound ground beef chuck  
1 pound ground beef sirloin  
1 (1 ounce) package dry onion soup mix  
1/4 cup Worcestershire sauce  
1/4 cup steak seasoning sauce (such as Dale's Steak SeasoningB®)  
3 tablespoons hot pepper sauce  
salt and pepper to taste  
1/2 (18 ounce) bottle barbeque sauce

## Directions

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Place the torn-up bread into a large bowl, and mix with the egg. Lightly mix in the ground chuck, ground sirloin, onion soup mix, Worcestershire sauce, steak seasoning sauce, hot sauce, and salt and pepper. Form the meat mixture into 6 large patties, 6 inches across by 1 inch thick.

Place the burgers on the preheated grill, and cook 10 to 15 minutes per side, until the burgers are browned and no longer pink in the middle. Brush each burger with barbecue sauce, flip them and grill for 5 minutes to slightly char the sauce. Brush the other sides with sauce, flip, and grill for 5 more minutes to cook the other side.

# Gourmet Grilling Burgers

## Ingredients

2 pounds lean ground beef  
1/2 pound bulk Italian sausage  
1/2 large red onion, chopped  
2 Anaheim chile peppers,  
chopped  
3 cloves garlic, minced  
3/4 pound Muenster cheese,  
shredded  
1 egg  
1 tablespoon Worcestershire  
sauce  
1 teaspoon chili powder  
salt and pepper to taste

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Mix the ground beef, sausage, onion, chile pepper, garlic, Muenster cheese, egg, Worcestershire sauce, and chili powder in a mixing bowl until evenly combined. Season to taste with salt and pepper and mix again. Form the meat mixture into 8 patties.

Cook on the preheated grill until the burgers are no longer pink in the center, about 7 minutes per side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

# Garlic and Onion Burgers

## Ingredients

2 pounds ground beef  
1 tablespoon Worcestershire sauce  
3 cloves garlic, minced  
1/2 cup minced onion  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1 teaspoon Italian-style seasoning

## Directions

In a large bowl, mix together the beef, Worcestershire sauce, garlic, onion, salt, pepper and Italian seasoning. Refrigerate for 2 to 4 hours.

Preheat grill for high heat.

Form burgers into 1/2 inch thick patties. Lightly oil grate. Place burgers on grill. Cook for approximately 6 minutes, turning once.

# LaMama Raisin Burgers

## Ingredients

3 pounds ground beef  
1 cup raisins  
1 onion, chopped  
2 cloves garlic, chopped  
salt and pepper to taste  
1 tablespoon Worcestershire  
sauce, or to taste  
6 hamburger buns

## Directions

Preheat a grill for medium heat.

In a large bowl, combine the ground beef, raisins, onion, garlic, salt, pepper and Worcestershire sauce. Mix lightly using your hands, then divide into 6 portions. Flatten each portion into a patty.

Place burgers on the grill and cook for about 7 minutes per side, or until well done. If you do not wish to grill, fry patties in a skillet over medium heat. Serve on buns with your favorite toppings.

# Green Chili Chicken Burgers

## Ingredients

1 avocado, peeled and pitted  
1/2 cup fresh cilantro leaves  
2 tablespoons reduced-fat sour cream  
1/2 teaspoon chili powder  
salt and pepper to taste

1 pound ground chicken breast  
1 (4 ounce) can chopped green chile peppers, drained  
1 fresh jalapeno pepper, seeded if desired and finely diced  
3 green onions, finely chopped  
1 tablespoon dried oregano  
1 teaspoon salt  
1 teaspoon garlic powder  
ground black pepper to taste

4 slices Cheddar cheese  
4 hamburger buns, split  
1 cup shredded lettuce  
1/3 cup salsa

## Directions

To make the guacamole, place the avocado, cilantro, sour cream, chili powder, salt, and pepper in a food processor and pulse until smooth..

Mix chicken, canned chiles, jalapeno pepper, green onions, oregano, salt, garlic powder, and pepper in a bowl. Form the mixture into 4 patties.

Preheat an outdoor grill for medium heat.

Lightly oil the grill grate. Grill each patty 5 minutes per side, until well done. Move the patties to a cooler area of the grill to keep warm, and top each patty with a slice of Cheddar cheese. Lightly grill the buns while the cheese is melting.

Spread the bottom of each bun with guacamole, and top with 1/4 cup of shredded lettuce and a grilled chicken burger. Spoon 1 tablespoon of salsa on each burger and top with the other half of the bun to serve.

# Bacon and Roquefort Stuffed Burgers

## Ingredients

2 pounds ground beef  
1 tablespoon Worcestershire sauce  
2 tablespoons Dijon mustard  
1/2 teaspoon ground black pepper  
4 slices bacon, cooked and crumbled  
4 ounces Roquefort or other blue cheese, crumbled  
1 teaspoon chopped fresh thyme leaves  
4 hamburger buns, split and toasted  
1 tomato, sliced  
1 red onion, sliced  
4 leaves lettuce

## Directions

In a large bowl, lightly mix the ground beef, Worcestershire sauce, mustard and pepper. Divide into 8 equal portions and flatten each one into 1/4 inch thick patty. In a separate bowl, combine the crumbled bacon, Roquefort cheese and thyme. Place an equal portion of the bacon mixture onto 4 of the patties. Top with the remaining 4 patties, pressing the edges together to enclose the filling.

Preheat a grill for medium heat. When hot, lightly oil the grate.

Grill the patties for 6 to 8 minutes on each side, or until cooked through. Serve immediately on toasted buns, topped with tomato, onion and lettuce.

# Turkey Burgers with Brie, Cranberries, and Fresh

## Ingredients

1 slice white bread, torn into small pieces  
1 clove garlic, minced  
3 tablespoons boiling water  
1 pound ground turkey  
1/2 medium red onion, chopped  
1/4 cup dried cranberries, chopped  
2 ounces Brie cheese, cubed  
2 tablespoons tomato ketchup  
2 sprigs fresh rosemary, chopped  
salt and pepper to taste

## Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Combine the white bread, garlic, and boiling water in a mixing bowl; mash with a fork to combine. Add the turkey, red onion, cranberries, Brie, rosemary, ketchup, salt, and pepper; mix thoroughly with your hands. Shape the mixture into 6 patties.

Cook under the preheated broiler until no longer pink in the center and the juices run clear, about 6 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).



# Thyme Pepper Burgers

## Ingredients

1 egg, beaten  
2 tablespoons milk  
3/4 cup soft bread crumbs  
3/4 teaspoon salt  
1/2 teaspoon ground nutmeg  
1 pound ground beef  
1/2 cup chopped onion  
1 cup beef broth  
1 tablespoon all-purpose flour  
1 1/2 teaspoons Worcestershire sauce  
3/4 teaspoon dried thyme  
1 medium green bell pepper, cut into strips

## Directions

In a large bowl, mix together the egg, milk, bread crumbs, salt and nutmeg. Add ground beef, and mix by hand until well blended. Shape into 4 patties. Place a skillet over medium heat. Add patties, and brown for 3 to 4 minutes on each side. Remove from the skillet.

Add onion to the skillet, and cook until tender but not browned. Drain off excess fat. Whisk together beef broth and flour. Pour into the skillet, and stir in Worcestershire sauce and thyme. Cook over medium heat, stirring until thickened. Return patties to the skillet, and add green peppers. Cover, and simmer until burgers are cooked through, about 5 minutes.

# Taco Bean Burgers

## Ingredients

2 pounds ground beef  
2 (16 ounce) cans baked beans  
1 (1 ounce) package taco seasoning  
soft hamburger buns

## Directions

Place the ground beef into a skillet over medium heat. Cook, stirring to crumble, until completely browned. Mix in taco seasoning. Reduce heat to low and stir in the baked beans, simmering until thoroughly hot. Serve on hamburger buns.

# Sweet Onion Burgers

## Ingredients

1 large sweet onion, chopped  
1 pound lean ground beef  
salt and pepper to taste

## Directions

Preheat grill for high heat.

In a large bowl mix together the onion, beef, and salt and pepper to taste. Form into patties.

Lightly oil grate, and place burgers on grill. Cook for 3 to 5 minutes per side. Remove from grill, and serve with your favorite condiments.

# Surprise Burgers

## Ingredients

1 pound lean ground beef  
4 pineapple rings  
1/2 cup ketchup  
1/2 cup brown sugar  
1 tablespoon prepared yellow mustard

## Directions

Preheat a grill for high heat.

Divide the ground beef into four portions, and form patties around pineapple rings so that none of the pineapple is showing. In a small saucepan, mix together the ketchup, brown sugar, and mustard. Heat until sugar is dissolved. Set aside.

Place burgers on the grill, and cook for about 5 minutes per side, or until well done. Spoon some of the brown sugar sauce over the burgers before serving.

# Garbanzo Bean Burgers

## Ingredients

1 (15 ounce) can garbanzo beans, rinsed and drained  
1 red bell pepper, finely chopped  
1 carrot, grated  
3 cloves garlic, minced  
1 red chile pepper, seeded and minced  
2 tablespoons chopped fresh cilantro  
1 tablespoon tahini paste  
salt and black pepper to taste  
1 teaspoon olive oil (optional)

## Directions

Place garbanzo beans in the bowl of a food processor with bell pepper, carrot, garlic, red chile pepper, cilantro, tahini, salt, and pepper. Place the lid on the food processor, and pulse 5 times, then scrape the sides, and pulse the mixture until it is evenly mixed. If the mixture looks dry, add olive oil.

Refrigerate garbanzo bean burger mixture for 30 minutes.

Preheat an oven to 350 degrees F (175 degrees C). Prepare a baking sheet with parchment paper or lightly grease with cooking spray.

Shape the chilled garbanzo bean burger mixture into patties.

Bake 20 minutes, then carefully flip burgers and bake 10 more minutes, or until evenly browned.

# Pizza Burgers I

## Ingredients

1 pound ground beef  
1 (14 ounce) can pizza sauce  
4 hamburger buns  
4 slices shredded mozzarella  
cheese

## Directions

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain excess fat. Stir in pizza sauce, and heat through. Spoon onto buns and top with cheese. Microwave for 15 to 20 seconds, or until cheese is melted.

# Hidden Secret Burgers

## Ingredients

1 pound ground beef  
1/2 onion, finely chopped  
1 egg, beaten  
1 teaspoon hot pepper sauce (e.g. Tabasco, ě)  
1 tablespoon dry bread crumbs  
1 teaspoon paprika  
1 teaspoon dried parsley  
salt and pepper to taste  
1/3 cup shredded Monterey Jack cheese  
1/2 fresh red chile pepper, finely chopped  
4 slices pickled jalapeno pepper, finely chopped

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the ground beef, onion, egg, hot pepper sauce, and bread crumbs. Season with paprika, parsley, salt, and pepper. In a separate bowl, mix the cheese, red chile pepper, and jalapeno pepper. Form the beef mixture into 4 balls, and press a well in the center of each. Stuff with equal amounts of the cheese mixture. Press meat around filling to seal. Arrange on a baking sheet, and press gently into thick patties.

Bake 20 minutes in the preheated oven, turning once, until well done.

# Coconut Curry Black Bean Burgers - Thai Style!

## Ingredients

1 (15 ounce) can black beans, rinsed and drained  
1 tablespoon finely chopped red onion  
1 clove garlic, minced  
1/2 teaspoon salt  
1 teaspoon Thai chile sauce  
1 teaspoon yellow curry paste  
2 tablespoons coconut milk  
1 teaspoon brown sugar  
1 pinch cayenne pepper  
1 egg  
1 cup Italian bread crumbs  
1 (1 pound) package crumbled tofu  
1 (12 ounce) package vegetarian burger crumbles

1 cup chunky peanut butter  
1 teaspoon Thai chile sauce  
1 teaspoon brown sugar  
1/2 teaspoon salt  
1/2 teaspoon ground turmeric  
1 dash soy sauce (optional)  
1 tablespoon canola oil

6 whole wheat hamburger buns  
1/2 cup shredded carrots  
1/2 cup shredded cucumber  
1 tablespoon chopped green onion  
2 tablespoons fresh mint leaves  
2 tablespoons fresh cilantro leaves

## Directions

Blend the black beans, red onion, garlic, 1/2 teaspoon salt, 1 teaspoon chile sauce, curry paste, coconut milk, 1 teaspoon brown sugar, cayenne pepper, and egg in a food processor until smooth. Scrape the mixture into a large bowl. Fold the bread crumbs and burger crumbles into the mixture. Form the mixture into 6 patties and place on waxed paper. Put in freezer for up to 30 minutes for patties to set.

Prepare a grill pan or skillet with cooking spray and place over medium heat. Cook the patties until browned, 4 to 5 minutes per side.

Meanwhile, combine the peanut butter, 1 teaspoon chile sauce, 1 teaspoon brown sugar, 1/2 teaspoon salt, turmeric, soy sauce, and canola oil in a saucepan over medium-low heat. Cook and stir until the peanut butter is melted. Reduce heat to low and simmer until hot, 3 to 5 minutes.

Arrange patties on bottoms of hamburger buns. Drizzle sauce over each patty; top with carrot, cucumber, green onion, mint, and cilantro. Top with remaining bun halves and serve immediately.



# Greek Burgers

## Ingredients

1 cup mayonnaise  
2 teaspoons minced garlic  
2 pounds ground lamb  
1/4 cup bread crumbs  
1 bulb fennel, chopped  
3 tablespoons shallots, minced  
1 teaspoon dried oregano  
1/2 teaspoon salt  
ground black pepper to taste  
8 hamburger buns

## Directions

In a small bowl, mix together mayonnaise and minced garlic. Cover, and refrigerate for at least 2 hours.

Preheat grill for high heat.

Mix together lamb, bread crumbs, fennel, shallot, oregano, and salt. Form into 3/4 inch thick patties, and sprinkle black pepper over surfaces.

Brush grate with oil, and place burgers on grill. Cook for 3 to 5 minutes per side, turning once, or until done. Serve on buns with garlic mayonnaise.

# Firecracker Burgers

## Ingredients

1 pound ground beef  
1 (4 ounce) can diced green  
chilies, drained  
1 teaspoon beef bouillon granules  
4 slices Monterey Jack cheese

## Directions

Preheat grill for high heat.

In a medium bowl, mix the beef, diced green chilies, and bouillon.  
Shape into 4 patties.

Lightly oil the grill grate. Grill patties 5 minutes per side, or until well  
done. Top each patty with cheese about 2 minutes prior to  
removing from grill.

# Teriyaki Onion Burgers

## Ingredients

1 pound ground beef  
1/4 cup teriyaki marinade sauce  
1 (3 ounce) can French-fried onions  
4 slices Cheddar cheese  
4 hamburger buns, split

## Directions

Preheat a grill for high heat.

In a medium bowl, mix together the ground beef, teriyaki marinade and French-fried onions. Form the mixture into 4 patties.

Lightly oil the grilling surface, and place patties on the preheated grill. Grill for 4 to 5 minutes per side, or until well done. Top with cheese, and serve on hamburger buns.

# Seasoned Turkey Burgers

## Ingredients

1 1/2 pounds ground turkey  
1 (1 ounce) package dry onion  
soup mix  
1/2 teaspoon ground black  
pepper  
1/2 teaspoon garlic powder  
1 1/2 tablespoons soy sauce  
1 egg, lightly beaten (optional)  
6 hamburger buns, split

## Directions

In a large bowl, mix the turkey with the onion soup mix, pepper, garlic powder, soy sauce, and egg. Refrigerate the mixture about 10 minutes, then form into 6 patties.

Preheat the grill for medium-high heat.

Lightly oil the grill grate. Place the patties on the grill. Cook for 20 minutes, turning once, or until well done. The inside of the burgers will look whitish in color when cooked through. Serve on buns.

# Best of Everything Veggie Burgers

## Ingredients

1/2 cup uncooked brown rice  
1 cup water

2 (16 ounce) cans black beans, rinsed and drained  
1 green bell pepper, halved and seeded  
1 onion, quartered  
1/2 cup sliced mushrooms  
6 cloves garlic, peeled  
3/4 cup shredded mozzarella cheese  
2 eggs  
1 tablespoon chili powder  
1 tablespoon ground cumin  
1 tablespoon garlic salt  
1 teaspoon hot sauce  
1/2 cup dry bread crumbs, or as needed

## Directions

Bring the brown rice and water to a boil in a saucepan over high heat. Reduce the heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 45 to 50 minutes.

Preheat an outdoor grill for high heat. Lightly oil a sheet of aluminum foil. Mash black beans in a large bowl with a fork until thick and pasty; set aside.

Place the bell pepper, onion, mushrooms, and garlic in the bowl of a food processor, and chop finely. Stir the bell pepper mixture into the mashed black beans. Place the brown rice and mozzarella cheese in the food processor, and process until combined. Stir the mixture into the black beans.

Whisk together the eggs, chili powder, cumin, garlic salt, and hot sauce. Stir the egg mixture into the black bean mixture. Stir in the bread crumbs, adding additional bread crumbs as needed until the mixture is sticky and holds together. Divide into 6 large patties.

Place patties onto the prepared foil, and grill until browned and heated through, about 8 minutes per side.

# Grilled Lamb Burgers

## Ingredients

- 1 1/4 pounds ground lamb
- 1 egg
- 1 teaspoon dried oregano
- 1 teaspoon dry sherry
- 1 teaspoon white wine vinegar
- 1/2 teaspoon crushed red pepper flakes
- 4 cloves garlic, minced
- 1/2 cup chopped green onions
- 1 tablespoon chopped fresh mint, or to taste
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons dry bread crumbs
- 1/8 teaspoon salt
- 1/4 teaspoon ground black pepper
- 5 hamburger buns

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Mix the lamb, egg, oregano, sherry, vinegar, red pepper flakes, garlic, green onions, mint, cilantro, bread crumbs, salt, and pepper together in a mixing bowl with your hands until evenly blended. Form into five patties.

Cook on the preheated grill until the burgers are cooked to your desired degree of doneness, about 4 minutes per side for medium-rare. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Serve on buns.

# Kangaroo Burgers

## Ingredients

2 pounds ground kangaroo meat  
1 small onion, minced  
1 teaspoon caraway seeds  
1/2 bunch fresh thyme  
1 egg  
1 teaspoon lemon zest  
salt and ground black pepper to taste  
1/4 cup bread crumbs, or as needed  
1 tablespoon vegetable oil  
8 sandwich buns, split  
8 leaves lettuce  
8 thick slices tomato

## Directions

Mix the kangaroo, onion, caraway seed, thyme, egg, and lemon zest together in a bowl; season with salt and pepper. If mixture is too wet and sticky add breadcrumbs. Shape the mixture into 8 balls and flatten.

Heat the oil in a skillet over medium heat; cook the burgers in the hot oil until the burgers are cooked through and no longer pink in the middle, 5 to 7 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Serve the burgers on the split buns with lettuce and tomato.

# All-Star Veggie Burger

## Ingredients

1 (15.5 ounce) can garbanzo beans, drained and mashed  
8 fresh basil leaves, chopped  
1/4 cup oat bran  
1/4 cup quick cooking oats  
1 cup cooked brown rice  
1 (14 ounce) package firm tofu  
5 tablespoons Korean barbeque sauce  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
3/4 teaspoon garlic powder  
3/4 teaspoon dried sage  
2 teaspoons vegetable oil

## Directions

In a large bowl, stir together the mashed garbanzo beans and basil. Mix in the oat bran, quick oats, and rice; the mixture should seem a little dry.

In a separate bowl, mash the tofu with your hands, trying to squeeze out as much of the water as possible. Drain of the water, and repeat the process until there is hardly any water worth pouring off. It is not necessary to remove all of the water. Pour the barbeque sauce over the tofu, and stir to coat.

Stir the tofu into the garbanzo beans and oats. Season with salt, pepper, garlic powder, and sage; mix until well blended.

Heat the oil in a large skillet over medium-high heat. Form patties out of the bean mixture, and fry them in hot oil for about 5 minutes per side. Serve as you would burgers.



# Travis's Turkey Burgers with a Bite

## Ingredients

1 pound ground turkey  
1 (1.1 oz) package dry mesquite  
flavored seasoning mix  
1 fresh jalapeno pepper, seeded  
and chopped

## Directions

Preheat an outdoor grill for high heat and lightly oil grate.

In medium bowl, mix together ground turkey, dry mesquite flavored seasoning mix and jalapeno pepper. Form the mixture into 3 thin, flat patties.

Cook patties on the prepared grill 5 minutes per side, or to desired doneness.

# Carrot Rice Nut Burger

## Ingredients

3 cups uncooked brown rice  
6 cups water  
1 cup toasted cashews  
1 pound toasted unsalted sunflower seeds  
1 sweet onion, chopped  
6 carrots, chopped  
1 tablespoon extra virgin olive oil  
salt to taste

## Directions

In a large pot, bring the rice and water to a boil. Reduce heat to low, cover, and simmer 45 minutes.

Preheat the grill for high heat.

Using a food processor, grind the toasted cashews and sunflower seeds to a fine meal. Transfer to a large bowl. Pulse the onion and carrots in the food processor until finely shredded, and mix with the ground nuts. Place the cooked rice and olive oil in the food processor, and pulse until smooth. Mix into the bowl. Season with salt. Form the mixture into patties.

Oil the grill grate. Grill the patties 6 to 8 minutes on each side, until nicely browned.

# Easy Bacon, Onion and Cheese Stuffed Burgers

## Ingredients

3 pounds ground beef  
1/4 teaspoon salt  
1/2 teaspoon ground black pepper  
3 tablespoons barbeque sauce  
1/2 teaspoon garlic powder  
1/2 pound bacon, cut into 1/4 inch pieces  
1 medium onion, finely chopped  
3/4 cup shredded Cheddar cheese  
6 hamburger buns, split

## Directions

In a large mixing bowl, mix together the ground beef, salt, black pepper, barbeque sauce and garlic powder using your hands. Taking a small handful at a time (approximately 1/4 pound), shape into 12 patties. Lay patties out on a cookie sheet and cover with plastic wrap; place patties in the refrigerator.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown, about 5 minutes. Remove bacon from skillet with a slotted spoon and drain on paper towels. Turn the heat down to medium and pan fry the onions in the remaining bacon drippings until soft and translucent and just beginning to brown. Mix together onions and bacon in a small bowl.

Prepare a grill or large skillet for medium heat.

As the grill heats, pull beef patties out of the refrigerator; top 6 of the patties with 1- 1/2 tablespoons of the bacon and onion mixture each, and sprinkle with shredded cheese. Top each with one of the remaining patties and press the edges together to seal.

Grill or pan fry the stuffed and sealed patties until cooked through, 2 to 3 minutes per side. Serve on hamburger buns with condiments of your choice.

# Hawaiian Belly Buster Burgers

## Ingredients

3 pounds ground beef  
2 cloves garlic, minced  
1 yellow onion, minced  
1/2 cup shredded Monterey Jack cheese  
1 1/4 cups barbeque sauce  
8 slices bacon  
1 pound Cheddar cheese, sliced  
1/4 cup butter  
8 Kaiser rolls, split  
8 pineapple slices  
1 (6 ounce) can French-fried onions

## Directions

In a large bowl, mix together the ground beef, garlic, onions, Monterey Jack cheese, and the barbecue sauce. Form ground beef mixture into 8 patties.

Wrap a slice of uncooked bacon around each patty, covering as much of the patty as possible. Place patties on a large platter, cover with plastic wrap, and refrigerate for 45 minutes.

Preheat an outdoor grill for medium heat and lightly oil grate.

Grill burgers on one side for 5 to 7 minutes, turn, and top each with a slice of Cheddar cheese. Butter the kaiser rolls, if desired. During the final few minutes of cooking, place the kaiser rolls split side down on the grill along with the pineapple slices.

To assemble your burger, place some French-fried onions on the bottom half of the roll, then a slice of pineapple and a burger; top with the other half of the roll.

# Herbed Cream Cheese-Stuffed Lamb Burgers

## Ingredients

4 ounces PHILADELPHIA Cream Cheese, softened  
1 tablespoon chopped fresh chives  
1 tablespoon chopped fresh parsley  
1 1/2 pounds ground lamb  
1 tablespoon Worcestershire sauce  
1 teaspoon salt  
1/2 teaspoon pepper  
1 tablespoon olive oil  
4 onion sandwich rolls, split, toasted  
1 bunch watercress, thick stems removed, separated into equal portions

## Directions

Mix cream cheese and herbs until well blended. Roll into 4 balls; flatten each into disk on sheet of waxed paper. Refrigerate 15 min. or until firm.

Combine meat, Worcestershire sauce, salt and pepper. Shape into 8 thin patties. Place cream cheese disks on 4 patties; cover with remaining patties. Press edges together to seal.

Heat oil in large skillet on medium heat. Add patties; cook about 5-6 min. on each side or until done (160 degrees F). Serve in rolls topped with watercress.

# Burger Francois

## Ingredients

1 tablespoon Dijon mustard  
1 tablespoon fat-free sour cream  
1 Morningstar Farms® Grillers®  
Original  
1 hamburger bun, split and  
toasted  
1/3 cup baby arugula  
1 tablespoon crumbled Roquefort  
cheese or blue cheese

## Directions

In small bowl, stir together mustard and sour cream. Cover and refrigerate until serving time.

Cook veggie burger according to package directions.

Serve burger in bun along with arugula, mustard mixture and cheese.

# Giant Stuffed Picnic Burger

## Ingredients

2 pounds ground beef  
1 teaspoon salt  
1 teaspoon Worcestershire sauce  
3/4 cup crushed seasoned stuffing mix  
1 (4 ounce) can mushroom stems and pieces, drained  
1/4 cup beef broth  
1/4 cup minced fresh parsley  
1/4 cup sliced green onions  
1 egg, beaten  
1 tablespoon butter or margarine, melted  
1 teaspoon lemon juice

## Directions

Combine beef, salt and Worcestershire sauce. Divide in half; pat each half into an 8-in. circle on waxed paper. Combine the remaining ingredients; spoon over one patty to within 1 in. of the edge. Top with second patty; press edges to seal. Grill, covered, over medium heat for 12-13 minutes on each side or until the juices run clear. Cut into wedges.

# Yummy Lemon Salmon Burgers

## Ingredients

1 (16 ounce) can salmon, drained and flaked  
2 eggs  
1/4 cup chopped fresh parsley  
2 tablespoons finely chopped onion  
1/4 cup Italian seasoned dry bread crumbs  
2 tablespoons lemon juice  
1/2 teaspoon dried basil  
1 pinch red pepper flakes  
1 tablespoon vegetable oil

2 tablespoons light mayonnaise  
1 tablespoon lemon juice  
1 pinch dried basil

## Directions

In a medium bowl, mix together the salmon, eggs, parsley, onion, breadcrumbs, 2 tablespoons of lemon juice, 1/2 teaspoon of basil, and red pepper flakes. Form into 6 firmly packed patties, about 1/2 inch thick.

Heat the oil in a large skillet over medium heat. When the oil is hot, add the patties, and cook for 4 minutes per side, or until nicely browned.

In a small bowl, mix together the mayonnaise, 1 tablespoon of lemon juice and a pinch of basil. Use as a sauce for your patties.



# Wonnie Burgers!

## Ingredients

2 pounds lean ground beef  
1/2 pound bulk pork sausage  
1/3 cup grated Parmesan cheese  
2 eggs, beaten  
1 large sweet onion, diced  
2 large cloves garlic, minced  
1 (1 ounce) envelope dry onion  
soup mix  
1 1/2 tablespoons Worcestershire  
sauce  
kosher salt and ground black  
pepper to taste

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Mix the ground beef, pork sausage, Parmesan cheese, eggs, sweet onion, garlic, onion soup mix, Worcestershire sauce, kosher salt, and black pepper together in a bowl until evenly incorporated. Shape into 10 patties.

Cook on the preheated grill until the burgers are cooked through and no longer pink in the center, about 10 minutes per side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

# Fish Burger Surprise

## Ingredients

1 (15 ounce) can mackerel, drained  
1 (12 ounce) can tuna, drained  
1 (15.5 ounce) can white hominy, drained  
2 eggs  
1 tablespoon olive oil  
1 orange bell pepper, seeded and chopped  
10 jalapeno peppers, seeded and chopped  
1/2 large onion, minced  
1 tablespoon jarred minced garlic  
12 pitted prunes, finely chopped  
1 teaspoon sea salt  
1/2 teaspoon ground black pepper  
2 tablespoons crushed red pepper flakes  
1 cup seasoned (Italian-style) breadcrumbs  
24 slices whole wheat bread  
1 cup honey mustard  
24 leaf lettuce - rinsed, dried and torn into bite-size pieces

## Directions

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil and lightly grease.

Mash together the mackerel, tuna, and hominy in a large bowl until blended. Add the eggs, olive oil, orange bell pepper, jalapeno pepper, onion, garlic, and prunes. Season with salt, black pepper, and red pepper flakes. Stir until evenly combined, then fold in the bread crumbs. Form into 12 patties, and slightly flatten between your palms, place onto the prepared baking sheet.

Bake in preheated oven until hot and lightly browned, about 10 minutes.

While the surprise burgers are baking, toast the whole wheat bread, and spread with honey mustard. Place a lettuce leaf onto the mustard side of the bread. Place each burger between two slices of bread to serve. Serve either warm or cold.

# Portobello Mushroom and Onion Burger Topping

## Ingredients

4 ounces portobello mushroom  
1/2 cup chopped onion  
1 teaspoon olive oil  
1/4 cup water  
1/4 cup steak sauce or vegan  
steak sauce  
1 (10 ounce) package Morningstar  
Farms® Grillers® Prime Veggie  
Burgers, Grillers® Vegan Burgers,  
or Grillers® Original  
4 hamburger buns

## Directions

Saute mushrooms and onion in olive oil in large saucepan for 3 to 4 minutes. Add water and cover with lid. Simmer another 3 to 4 minutes. Remove lid and add steak sauce.

Prepare veggie burgers according to package directions. Serve burger on bun with warm topping.

**ON THE GRILL:** Preheat grill. Use a food thermometer to be sure patties reach minimum internal temperature of 160 degrees F.

# Tasty Tuna Burgers

## Ingredients

- 1 (6 ounce) can tuna, drained
- 1 egg
- 1/2 cup Italian seasoned bread crumbs
- 1/3 cup minced onion
- 1/4 cup minced celery
- 1/4 cup minced red bell pepper
- 1/4 cup mayonnaise
- 2 tablespoons chili sauce
- 1/2 teaspoon dried dill weed
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1 dash hot pepper sauce
- 1 dash Worcestershire sauce
- 4 hamburger buns
- 1 tomato, sliced
- 4 leaves of lettuce (optional)

## Directions

Combine tuna, egg, bread crumbs, onion, celery, red bell pepper, mayonnaise, hot chili sauce, chili sauce, dill, salt, pepper, hot pepper sauce and Worcestershire sauce. Mix well. Shape into 4 patties (mixture will be very soft and delicate). Refrigerate for 30 minutes to make the patties easier to handle, if desired.

Coat a non-stick skillet with cooking spray; fry tuna patties for about 3 to 4 minutes per side, or until cooked through. These are fragile, so be careful when turning them.

Serve on buns with tomato slices and lettuce leaves, if desired.

# Carrot Burgers

## Ingredients

2 cups shredded carrots  
2 eggs  
1/2 cup mayonnaise  
1 medium onion, minced  
2 tablespoons olive oil  
1 clove garlic, chopped  
salt and pepper to taste  
6 cups soft bread crumbs  
4 cups whole wheat flake cereal,  
crumbled

## Directions

Preheat the oven to 375 degrees F (190 degrees C). Place carrots into a bowl, cover, and heat in the microwave until tender, 2 to 3 minutes.

In a large bowl, stir together the eggs, mayonnaise, onion, olive oil, garlic, salt, pepper, and carrots. Mix in bread crumbs until evenly blended. Shape into 12 patties. Pour the cereal onto a plate, and dip the patties into the cereal to coat. Place the patties on a greased baking sheet.

Bake for 25 to 30 minutes in the preheated oven, turning once, until golden brown.

# Mexican Turkey Burgers

## Ingredients

1 tablespoon olive oil  
1 medium onion, finely chopped  
1 medium green bell pepper, finely chopped  
2 cloves garlic, minced  
1 cup salsa  
1 (15.25 ounce) can whole kernel corn, drained  
1 pound ground turkey  
1 (1.25 ounce) package taco seasoning mix  
1/3 cup dry bread crumbs  
6 (10 inch) flour tortillas  
6 tablespoons sour cream  
2 cups shredded lettuce

## Directions

Preheat oven to 450 degrees F (230 degrees C). Coat a medium baking dish with cooking spray.

Heat the olive oil in a skillet over medium heat, and saute the onion, green pepper, and garlic 5 minutes. Remove from heat, and cool slightly.

In a small bowl, mix the salsa and 1/2 the corn. In a large bowl, mix the onion mixture with the turkey, taco seasoning, and 2 tablespoons of the salsa mixture. Divide into 6 patties, and press into the breadcrumbs to lightly coat on all sides. Arrange coated patties in the prepared baking dish.

Bake the patties 10 minutes in the preheated oven. Drain any liquid from the dish, turn patties, and spread with the remaining salsa mixture. Continue baking 10 minutes, to an internal temperature of 165 degrees F (75 degrees C).

Warm the tortillas in the microwave, about 30 seconds on High. Wrap the cooked turkey patties in the warmed tortillas with sour cream and lettuce. Sprinkle with remaining corn to serve.

# Zesty Turkey Burgers

## Ingredients

1 pound ground turkey  
1 cup honey mustard and onion  
pretzels, crushed  
1/4 cup finely chopped green bell  
pepper  
1 egg, beaten  
salt and pepper to taste  
4 slices Colby cheese

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a baking dish with olive oil.

In a bowl, mix the ground turkey, crushed pretzels, green bell pepper, and egg. Season with salt and pepper. Form into 4 patties, and arrange in the baking dish.

Bake 30 minutes, turning once, to a minimum internal temperature of 165 degrees F (74 degrees C). Top each patty with a slice of cheese during the last few minutes of cook time.

# Eagles Tailgating Burgers

## Ingredients

2 pounds ground beef  
1/4 cup garlic and herb seasoned dry bread crumbs  
1/4 cup grated Pecorino Romano cheese  
1/4 cup barbeque sauce  
1/4 cup Yuengling® lager beer  
1 egg  
1/2 cup chopped green onion  
2 tablespoons chopped fresh basil leaves  
2 tablespoons Worcestershire sauce  
2 teaspoons minced garlic  
salt and pepper to taste

## Directions

Preheat an outdoor grill for high heat.

Combine the ground beef, bread crumbs, Romano cheese, barbeque sauce, beer, egg, green onion, basil, Worcestershire sauce, garlic, salt and pepper in a large bowl. Mix lightly using your hands, then form into 8 patties.

Lightly brush the grill grate with oil and place patties on the grill. Cook until no longer pink in the center, 7 to 8 minutes per side for well done.



# Dad's Best Burgers

## Ingredients

1 (3 ounce) package cream cheese, softened  
1 egg  
1 medium onion, finely chopped  
1/2 cup dry bread crumbs  
1 1/2 teaspoons dried parsley flakes  
1/2 teaspoon seasoned salt  
1/4 teaspoon pepper  
1 pound ground beef  
1 pound bulk pork sausage  
8 hamburger buns, split

## Directions

In a bowl, combine the first seven ingredients. Crumble beef and sausage over mixture; mix well. Shape into eight patties.

Grill, uncovered, over medium-hot heat for 4-6 minutes on each side or until no longer pink. Serve on buns.

# Southern Burgers

## Ingredients

1 pound ground beef  
1 slice bread, crumbled  
1 egg  
2 tablespoons prepared mustard  
3 tablespoons Worcestershire sauce  
garlic salt to taste  
salt and pepper to taste

## Directions

In a large bowl, combine the beef, bread, egg, mustard and Worcestershire sauce and mix well. Form into 6 to 8 patties and season with garlic salt and salt and pepper to taste.

In a large skillet over medium heat, saute the patties for 10 to 15 minutes, or until fully cooked to desired doneness.

# Ranch Burgers

## Ingredients

2 pounds lean ground beef  
1 (1 ounce) package ranch dressing mix  
1 egg, lightly beaten  
3/4 cup crushed saltine crackers  
1 onion, chopped

## Directions

Preheat the grill for high heat.

In a bowl, mix the ground beef, ranch dressing mix, egg, crushed crackers, and onion. Form into hamburger patties.

Lightly oil the grill grate. Place patties on the grill, and cook 5 minutes per side, or until well done.

# Szechwan Beef Burgers with Sweet and Hot

## Ingredients

### Burger Patties:

1 tablespoon Szechwan Seasoning or to taste (see note)  
1 teaspoon finely grated fresh ginger  
1 tablespoon soy sauce  
2 tablespoons water  
1/4 cup Jif® Extra Crunchy Peanut Butter  
1 1/4 pounds ground beef chuck

### Sweet and Hot Sauce:

1/2 cup Smucker's® Apricot Preserves  
1/4 cup Smucker's® Red Plum Jam  
2 teaspoons white vinegar  
1/2 teaspoon finely grated fresh ginger  
Crushed red pepper flakes to taste  
CRISCO® Original No-Stick Cooking Spray  
2 cups prepared fried rice, warmed  
Cilantro, chopped for garnish

## Directions

Combine Szechwan Seasoning, ginger, soy sauce, water and peanut butter in a medium bowl. Crumble ground beef over mixture. Gently combine the ingredients. Shape meat into eight (4-inch) patties. Refrigerate.

Combine apricot preserves, plum jam, vinegar, ginger and pepper flakes in small mixing bowl.

Coat unheated grill grate with no-stick cooking spray. Heat grill to medium-high (350 to 400 degrees F). Grill patties 3 to 5 minutes per side or until juices run clear. To serve, place 1/2 cup of warm fried rice onto each plate. Top with 2 burgers, garnish with sweet and hot sauce and cilantro.

# Chorizo Burger

## Ingredients

1 pound ground sirloin  
1 pound chorizo sausage  
1 tablespoon vegetable oil  
1 medium onion, chopped  
1 roasted red pepper, quartered  
1 cup Ranch dressing  
1 pinch powdered saffron  
1 teaspoon Spanish paprika  
1 tablespoon vegetable oil  
3 medium onion, sliced  
1 tablespoon brown sugar  
salt and pepper to taste  
4 soft egg buns or brioche  
1 tablespoon softened butter  
4 ounces manchego cheese,  
grated

## Directions

In a large bowl, mix together the ground sirloin and chorizo using your hands. Set aside to let the flavors blend.

Heat one tablespoon of oil in a skillet over medium-high heat. Add one chopped onion, and saute until tender. Transfer the onion to a blender, and add the red pepper, Ranch dressing, saffron, and paprika. Pulse until fairly smooth. Refrigerate until needed.

Heat the remaining oil in a large skillet over medium heat, and add the remaining onions, brown sugar, salt and pepper. Cook and stir for about 15 minutes until the onions are golden brown. Set aside.

Preheat the grill for high heat. Form the meat into four patties, slightly larger than the buns.

Place burgers on the grill, and cook for 5 minutes per side, or until well done. Split buns in half, and spread butter on the inside. Place on the grill to toast briefly.

Place burgers onto buns, and top with caramelized onion and the roasted pepper ranch sauce. Sprinkle with a few shavings of manchego cheese, and place the top of the bun on top.

# Horseradish Burgers

## Ingredients

2 pounds ground beef  
2 tablespoons steak sauce  
3/4 teaspoon seasoned salt  
1 (3 ounce) package cream cheese, softened  
1 tablespoon prepared horseradish  
1 teaspoon prepared mustard  
8 hamburger buns, split

## Directions

In a bowl, combine beef, steak sauce and seasoned salt; mix well. Shape into 16 patties. In a small bowl, combine cream cheese, horseradish and mustard. Spoon about 1 tablespoonful into the center of half of the patties; top with remaining patties. Press edges to seal.

Grill, uncovered, over medium-hot heat for 10 minutes on each side or until meat is no longer pink. Serve on buns.

# Fiesta Stuffed Turkey Burgers

## Ingredients

1 pound ground turkey  
1 large clove garlic, minced  
3 tablespoons minced onion  
2 tablespoons minced red bell pepper  
1 tablespoon minced green onion  
2 teaspoons minced fresh cilantro  
1 teaspoon cayenne pepper  
1 teaspoon ground cumin  
salt and pepper to taste  
2 slices pepperjack cheese, cut into quarters

## Directions

Mix the ground turkey, garlic, onion, red bell pepper, green onion, cilantro, cayenne pepper, cumin, salt, and pepper together in a bowl. Divide the mixture into 8 small patties. Place two of the pepperjack cheese quarters onto each of 4 of the patties; top with the remaining 4 patties so the cheese is in the center. Press along the edges of the burgers to seal.

Place a large skillet over medium-high heat. Cook the burgers in the skillet until no longer pink in the center and the juices run clear, about 6 minutes per side.

# Jack-O-Lantern Burgers

## Ingredients

1 envelope onion soup mix  
1/4 cup ketchup  
2 tablespoons brown sugar  
2 teaspoons prepared horseradish  
2 teaspoons chili powder  
2 1/2 pounds ground beef  
10 slices process American cheese  
10 hamburger buns, split

## Directions

In a large bowl, combine soup mix, ketchup, brown sugar, horseradish and chili powder. Crumble beef over mixture; mix well. Shape into 10 patties. Grill, broil or pan-fry until the meat is no longer pink.

Cut eyes, nose and mouth out of each cheese slice to create a jack-o-lantern. Place cheese on burgers; cook until cheese is slightly melted, about 1 minute. Serve on buns.



# Pesto Turkey Burgers

## Ingredients

1 1/4 pounds lean ground turkey  
2 tablespoons basil pesto  
1 teaspoon minced garlic  
1/2 cup crumbled feta cheese  
1 1/2 teaspoons seasoned salt  
1/2 cup bread crumbs  
1/2 teaspoon seasoned salt

## Directions

Preheat an outdoor grill for medium-high heat.

Mix together ground turkey, pesto, garlic, feta cheese, 1 1/2 teaspoons seasoned salt, and breadcrumbs in a bowl until evenly blended. Form into 4 patties.

Grill pesto burgers until no longer pink in the center, about 5 minutes per side. Sprinkle with seasoned salt halfway through cooking.

# Garlic Curry Burgers

## Ingredients

2 pounds lean ground beef  
1 1/2 cups chopped sweet onion  
1 egg, lightly beaten  
3 tablespoons evaporated milk  
1 tablespoon Worcestershire sauce  
3 large cloves garlic, minced  
1 tablespoon mild curry powder  
1 tablespoon steak seasoning

## Directions

Preheat an outdoor grill for high heat.

In a bowl, mix the beef, onion, egg, evaporated milk, Worcestershire sauce, garlic, curry powder, and steak seasoning. Form the mixture into 8 patties.

Grill the patties over indirect heat for about 5 minutes on each side, or until done.

# Munchable Mini-Burgers with Flavorful Fruit Dips

## Ingredients

For Sweet Tomato Dip:

1 (8 ounce) can crushed pineapple  
1/4 cup ketchup

For the Burgers:

1 (15 ounce) can sweet potatoes  
(or yams) in syrup, drained  
1 tablespoon canned tomato  
paste  
1 pound ground turkey or lean  
beef  
Spray vegetable oil  
1 (7.5 ounce) roll refrigerated,  
lower-fat buttermilk biscuits,  
baked to package directions

## Directions

To make any dip or mayo: Puree the canned ingredients in a food processor, blender or immersion blender and mix in remaining ingredients; set aside.

To make burgers: Mash sweet potatoes and tomato paste in mixing bowl with a fork. Mix in the ground turkey or beef until thoroughly blended. Portion in 1/4-cup portions and form into 1/4- to 1/2-inch thick burgers, about 3-inches across. Heat a heavy skillet over medium-high heat and spray with oil. Cook burgers covered until no longer pink inside, about 4 minutes per side. The internal temperature of the patties should be 165 degrees F. To serve: Split biscuits horizontally and make sandwiches with burgers. Serve dips or mayo for dipping.

# Spam Pizza Burgers

## Ingredients

1 (12 ounce) container fully cooked luncheon meat (e.g. Spam)  
1 (15 ounce) can chili without beans  
2 cups shredded Cheddar cheese  
4 hamburger buns, split

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Grate the luncheon meat in to a medium bowl using a cheese grater. Stir in the chili and Cheddar cheese. Spread the mixture onto each bun half using a fork, and place them on a baking sheet.

Bake for 8 to 10 minutes in the preheated oven, until heated through and buns are nicely toasted on the bottom.

# Cuban Burger

## Ingredients

2 teaspoons orange juice or tangerine juice  
1/2 teaspoon paprika  
1/4 teaspoon ground cumin  
1/8 teaspoon garlic powder  
1 Morningstar Farms® Grillers® Original  
1 very thin slice aged provolone cheese or fontina cheese  
1 thin slice tomato  
1 thin slice red onion  
1 thin lengthwise slice dill pickle  
1 reduced-calorie hamburger bun, split and toasted

## Directions

In small bowl stir together orange juice, paprika, cumin and garlic powder. Brush on both sides of veggie burger. Cook burger according to package directions. Serve burger, cheese, tomato, onion and pickle in bun.

# Greek Chicken Burgers with Feta

## Ingredients

1 pound ground chicken  
1/2 cup dry bread crumbs  
1 egg  
1 tablespoon lemon juice  
2 tablespoons chopped sun-dried tomatoes  
1 tablespoon chopped fresh basil  
3 teaspoons chopped fresh oregano  
salt and pepper to taste  
2 ounces crumbled feta cheese

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Mix the chicken, bread crumbs, egg, lemon juice, sun-dried tomatoes, basil, oregano, salt, and pepper together in a bowl; form the mixture into 5 patties. Divide the feta cheese between the 5 patties; place a portion of the feta cheese atop each patty and fold the chicken mixture around the cheese so that the cheese is in the center.

Cook on the preheated grill until no longer pink on the inside and the juices run clear, 5 to 7 minutes per side. An instant-read thermometer inserted into the center should read 165 degrees F (75 degrees C).

# Mushroom Burger Stew

## Ingredients

1 pound ground beef  
1 small onion, chopped  
4 cups water  
4 medium potatoes, cubed  
5 medium carrots, chopped  
1 (14.5 ounce) can stewed tomatoes  
1 envelope onion soup mix  
salt and pepper to taste  
1/2 pound fresh mushrooms, quartered

## Directions

In a large saucepan, cook beef and onion over medium heat until the meat is no longer pink; drain. Add the water, potatoes, carrots, tomatoes, soup mix, salt and pepper; bring to a boil. Reduce heat; simmer, uncovered, for 20-25 minutes or until vegetables are tender. Add mushrooms; simmer 5 minutes longer.

# The Very Best Burgers!

## Ingredients

3 pounds lean ground beef  
1/2 medium potato, shredded  
1 tablespoon minced garlic  
12 ounces crumbled blue cheese  
2 teaspoons seasoned salt, or to taste  
freshly ground black pepper to taste  
1/2 medium onion, chopped  
1/4 cup Worcestershire sauce  
2 eggs, beaten  
1/2 cup dry bread crumbs

## Directions

Preheat a grill for high heat. When the grill is hot, lightly oil the grate.

In a large bowl, mix together the ground beef, potato, garlic, blue cheese, seasoned salt, pepper, onion, Worcestershire sauce, eggs and bread crumbs. Form into 10 balls, and flatten into patties.

Grill for 5 minutes per side, or until well done. Serve on buns with your favorite condiments.



# Pumpkin Burgers

## Ingredients

1 1/2 pounds ground beef  
1 medium onion, chopped  
1 (12 ounce) bottle chili sauce  
1 (10.75 ounce) can condensed tomato soup, undiluted  
1/2 cup canned or cooked pumpkin  
1 teaspoon salt  
1/2 teaspoon pumpkin pie spice  
1/4 teaspoon pepper  
6 hamburger buns, split

## Directions

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Add the chili sauce, soup, pumpkin, salt, pumpkin pie spice and pepper. Bring to a boil. Reduce heat; cover and simmer for 1 hour. Serve on buns.

# Beef Burger Pie with Cheese Puff

## Ingredients

2 tablespoons shortening  
2 tablespoons chopped onion  
1 pound ground beef  
1 teaspoon salt  
1/8 teaspoon ground black pepper  
3 tablespoons all-purpose flour  
1 (16 ounce) can diced tomatoes with juice  
1/2 teaspoon Worcestershire sauce  
1 (15 ounce) can carrots, drained  
1 (15 ounce) can cut green beans, drained  
  
1 cup sifted all-purpose flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon mustard powder  
1/2 teaspoon salt  
2 tablespoons shortening  
1/4 cup shredded sharp Cheddar cheese  
1/2 cup milk

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Melt 2 tablespoons of shortening in a large skillet over medium-high heat. Add the onion and ground beef to the pan, and cook until onion is tender and beef is browned, stirring frequently and crumbling beef. Drain fat. Season with 1 teaspoon of salt and pepper, then sprinkle 3 tablespoons of flour over the top. Pour in the tomatoes and Worcestershire sauce, and stir to blend everything. Cook for a few minutes, until slightly thickened. Stir in the carrots and green beans, then transfer to a 2 quart casserole dish.

In a medium bowl, stir together 1 cup of flour, baking powder, mustard powder and 1/2 teaspoon of salt. Cut in 2 tablespoons of shortening until only small lumps remain, then stir in the cheese and milk to make a thick batter. Spoon over the top of the casserole, and spread evenly.

Bake for 25 to 30 minutes in the preheated oven, until the top of the puff is golden brown.

# Chicken Tartar Burger

## Ingredients

### Tartar Sauce:

3 tablespoons mayonnaise  
1 tablespoon dill pickle relish  
1 tablespoon hot sauce  
1 clove garlic, minced  
1 tablespoon lime juice

### Chicken Burgers:

1/2 cup chopped green bell pepper  
1/2 cup chopped red bell pepper  
1/4 cup chopped fresh cilantro  
1 small onion, chopped  
2 cloves garlic, minced  
1 teaspoon hot sauce  
salt and pepper to taste  
2 pounds ground chicken  
1 cup dry bread crumbs  
8 hamburger buns, split and toasted  
8 iceberg lettuce leaves

## Directions

Prepare tartar sauce by stirring together mayonnaise, relish, hot sauce, garlic, and lime juice in a small bowl. Cover and refrigerate at least 20 minutes.

Prepare chicken burgers by mixing together green pepper, red pepper, cilantro, onion, garlic, hot sauce, salt, and pepper in a large bowl. Mix in chicken using your hands until well blended, then sprinkle on bread crumbs, and continue mixing until incorporated. Divide the meat into 8 portions, and flatten to make patties.

Preheat an outdoor grill for medium-high heat and lightly oil grate.

Cook patties on preheated grill until no longer pink in the center, about 5 minutes per side. Assemble burgers by spreading the cut sides of the hamburger buns with tartar sauce, adding a chicken patty, and topping with a piece of lettuce. Voila! You have a tasty Chicken Tartar Burger.

# Mexican Turkey Burgers with Pico de Gallo

## Ingredients

### Pico de Gallo

3 medium tomatoes, chopped  
1/3 cup chopped onion  
2 cloves garlic, minced  
1 serrano chile pepper, seeded and minced  
1 lime, juiced  
1/2 cup chopped fresh cilantro  
salt and pepper to taste

### Turkey Burgers

1 pound ground turkey  
1 egg  
1/2 onion, minced  
2 cloves garlic, minced  
1 teaspoon ground coriander  
1/2 teaspoon celery salt  
1 teaspoon chili powder  
1/2 teaspoon cumin  
1 tablespoon chopped fresh parsley

## Directions

In a bowl, mix together the tomatoes, the 1/3 cup chopped onion, 2 of the 4 cloves of minced garlic, serrano chile pepper, lime juice, and cilantro. Stir in salt and pepper to taste, and set aside.

Place the ground turkey in a bowl. Add the egg, the 1/2 onion, minced, remaining 2 cloves minced garlic, coriander, celery salt, chili powder, cumin, and chopped parsley. Using your hands, work the mixture until all ingredients are evenly blended. Form mixture into 4 patties.

Heat a large, non-stick skillet for medium-high heat. Cook the turkey burgers for 5 minutes per side, or until no longer pink in the center and juices run clear. Reduce the heat as necessary during cooking. Serve with Pico de Gallo salsa.

# Pepperoni Burgers

## Ingredients

1 pound ground beef  
1/4 pound pepperoni sausage,  
minced  
1/4 cup Italian seasoned bread  
crumbs  
1 clove garlic, minced  
salt and pepper to taste

## Directions

Preheat the grill for high heat.

In a bowl, mix the beef, pepperoni, bread crumbs, garlic, salt, and pepper. Form into burger patties.

Oil the grill grate. Place burger patties on the grill, and cook 5 minutes on each side, or until well done.

# The Burger Your Mama Warned You About!

## Ingredients

2 pounds ground beef  
1 red onion, finely chopped  
1 green bell pepper, finely chopped  
1/3 cup minced garlic  
1 (1 ounce) envelope dry onion soup mix  
1/2 cup barbeque sauce  
1/2 cup bread crumbs  
3 tablespoons Worcestershire sauce  
1/2 teaspoon salt  
1 tablespoon ground black pepper

## Directions

Mix together the ground beef, red onion, green pepper, garlic, onion soup mix, barbeque sauce, bread crumbs, Worcestershire sauce, salt, and black pepper in a large mixing bowl. Divide the ground beef mixture into 8 equal balls and form each one into a patty. Place the patties on a baking sheet, cover, and refrigerate for at least one hour to allow all of the flavors to come together.

Preheat an outdoor grill for high heat and lightly oil grate.

Cook the patties to an internal temperature of 160 degrees F (71 degrees C), about 6 minutes per side for well done burgers.

# Spicy Turkey Burgers

## Ingredients

2 pounds lean ground turkey  
2 tablespoons minced garlic  
1 teaspoon minced fresh ginger root  
2 fresh green chile peppers, diced  
1 medium red onion, diced  
1/2 cup fresh cilantro, finely chopped  
1 teaspoon salt  
1/4 cup low sodium soy sauce  
1 tablespoon freshly ground black pepper  
3 tablespoons paprika  
1 tablespoon ground dry mustard  
1 tablespoon ground cumin  
1 dash Worcestershire sauce

## Directions

Preheat the grill for high heat.

In a bowl, mix the ground turkey, garlic, ginger, chile peppers, red onion, cilantro, salt, soy sauce, black pepper, paprika, mustard, cumin, and Worcestershire sauce. Form the mixture into 8 burger patties.

Lightly oil the grill grate. Place turkey burgers on the grill, and cook 5 to 10 minutes per side, until well done.

# Bean Burgers

## Ingredients

1 pound dried great Northern beans, soaked overnight  
2 large onions, chopped  
2 tablespoons vegetable oil  
1 teaspoon garlic powder  
1 tablespoon vegetarian Worcestershire sauce  
1/2 teaspoon liquid smoke flavoring  
1/2 teaspoon pepper sauce (such as Frank's Red Hot®)  
2 teaspoons salt  
1/2 teaspoon ground black pepper  
1/2 (16 ounce) package herb seasoned stuffing mix  
6 eggs  
3/4 cup whole wheat flour, or as needed  
3/4 cup cornmeal  
1/2 cup vegetable oil for frying

## Directions

Place the soaked beans in a large pot, and add enough water to cover. Bring to a boil, and cook for about 1 1/2 hours, until tender. Pour into a colander and let stand for a while so they drain very well.

Heat 1 tablespoon of oil in a large skillet over medium heat. Add onions, and fry until nicely browned, stirring constantly. Remove from heat and set aside. Meanwhile, mix together the eggs and seasoned stuffing mix, and let stand 10 minutes to soften.

Use a food processor to puree the beans in batches, and transfer to a mixing bowl. Puree the onions, and then the stuffing mixture, and stir them into the beans. Season with garlic powder, Worcestershire sauce, hot pepper sauce, salt and pepper. Mix until well blended. Stir in whole wheat flour a little at a time until the mixture is stiff enough to form patties.

Spread the cornmeal out on a small plate. Grab a handful of the bean mixture, and pack lightly into a ball. Press into the cornmeal to form a pattie. Gently turn the pattie over, and coat the other side. Repeat with remaining bean mixture.

Heat 1/2 cup of oil in a large heavy skillet over medium heat. Fry patties until browned on both sides. Remove to paper towels to drain. Serve in pitas, or on hamburger buns.



# Crunchy Coconut and Lime Burgers

## Ingredients

1 pound ground beef  
1/2 cup unsweetened shredded dried coconut  
1/4 cup chopped fresh cilantro  
1 egg  
2 tablespoons lime juice  
2 tablespoons Worcestershire sauce  
1 tablespoon cream of coconut  
1 teaspoon soy sauce  
1 1/2 teaspoons salt

1 cup mayonnaise  
2 teaspoons cream of coconut  
1 tablespoon chopped fresh cilantro

1 tablespoon vegetable oil  
1 cup unsweetened shredded dried coconut  
1/2 teaspoon salt  
4 hamburger buns, split

## Directions

Combine the beef, 1/2 cup coconut, cilantro, egg, lime juice, Worcestershire sauce, 1 tablespoon cream of coconut, soy sauce, and 1 1/2 teaspoons salt in a bowl until well mixed. Form into 4 patties, and set aside.

Stir together the mayonnaise with 2 teaspoons of cream of coconut and 1 tablespoon of cilantro; set aside. Heat the vegetable oil in a skillet over medium heat. Stir in 1 cup of coconut and 1/2 teaspoon salt. Cook and stir until the coconut has turned golden brown. Drain on a paper towel-lined plate and set aside.

Preheat an outdoor grill for medium-high heat, and lightly oil grate.

Cook the burgers on the preheated grill to your desired degree of doneness, about 4 minutes per side for medium-well. Spread both cut sides of the hamburger buns with the cilantro mayonnaise. Place the cooked burgers on the bottom buns, sprinkle with the toasted coconut, and serve.

# Vegetable and Tofu Burger

## Ingredients

- 1 carrot, shredded
- 1 zucchini, shredded
- 1 (10 ounce) package silken tofu
- 1 small yellow onion, diced
- 1 celery, finely chopped
- 1 egg, lightly beaten
- 1/2 cup dry bread crumbs
- 2 tablespoons red Thai curry paste
- 1/3 cup fresh basil leaves
- 1 tablespoon olive oil

## Directions

Press carrot and zucchini between paper towels to remove excess moisture. In a medium bowl combine carrots, zucchini, tofu, onion, celery, egg, bread crumbs and curry paste.

Chop 2/3 of the basil and add it to the tofu mixture. Mix well and form into 4 patties, about 1/2 inch thick.

Heat oil in a large skillet over medium heat. Cook patties for 5 minutes on each side, or until golden brown. Serve with remaining basil leaves.

# Tex-Mex Burger with Cajun Mayo

## Ingredients

- 1/2 cup mayonnaise
- 1 teaspoon Cajun seasoning
- 1 1/3 pounds ground beef sirloin
- 1 jalapeno pepper, seeded and chopped
- 1/2 cup diced white onion
- 1 clove garlic, minced
- 1 tablespoon Cajun seasoning
- 1 teaspoon Worcestershire sauce
- 4 slices pepperjack cheese
- 4 hamburger buns, split
- 4 leaves lettuce
- 4 slices tomato

## Directions

Preheat grill for medium-high heat. In a small bowl, mix together the mayonnaise and 1 teaspoon of Cajun seasoning. Set aside.

In a large bowl, mix together the ground sirloin, jalapeno pepper, onion, garlic, 1 tablespoon Cajun seasoning, and Worcestershire sauce using your hands. Divide into 4 balls, and flatten into patties.

Lightly oil the grilling surface, and place the patties on the grill. Cook for about 5 minutes per side, or until well done. During the last 2 minutes, lay a slice of cheese on top of each patty. Spread the seasoned mayonnaise onto the insides of the buns. Put burgers in the buns, and top with lettuce and tomato to serve.

# Thai Tuna Burgers

## Ingredients

1 1/2 pounds fresh tuna steaks, minced  
1/2 cup dry bread crumbs  
1/4 cup finely chopped green onion  
1/4 cup grated carrot  
1 tablespoon minced fresh ginger root  
1 tablespoon chopped fresh cilantro  
1 teaspoon sesame oil  
1 tablespoon ketchup  
1 tablespoon lite soy sauce  
1/2 teaspoon ground cumin  
1/4 teaspoon salt  
1/4 teaspoon black pepper  
1 egg, beaten  
6 hamburger buns  
6 lettuce leaves - rinsed and dried  
2 medium tomatoes, sliced

## Directions

In a bowl, thoroughly mix minced tuna, bread crumbs, green onion, carrot, ginger, cilantro, sesame oil, ketchup, soy sauce, cumin, salt, pepper, and egg. Cover, and refrigerate for 30 minutes.

Preheat oven broiler.

Form tuna mixture into 6 patties, and place in a broiler pan on top oven rack. Cook, uncovered, 4 minutes per side, or until easily flaked with a fork. Serve on hamburger buns with lettuce and tomato.

# Ragu® Pizza Burgers

## Ingredients

1 pound ground beef  
2 cups Ragu® Old World Style®  
Pasta Sauce  
1 cup shredded mozzarella  
cheese  
1/4 teaspoon salt  
6 English muffins, split and  
toasted

## Directions

Combine ground beef, 1/2 cup pasta sauce, 1/2 cup cheese and salt in small bowl. Shape into 6 patties. Grill or broil until done.

Meanwhile, heat remaining Sauce. To serve, arrange burgers on muffin halves. Top with remaining cheese, sauce and muffin halves.

# Old Chinatown Pork Burgers

## Ingredients

2 pounds bulk mild pork sausage  
1 cup soft bread crumbs  
1/3 cup finely diced onion  
1 (5 ounce) can water chestnuts,  
drained and finely chopped  
1 egg  
2 tablespoons dry sherry  
2 tablespoons soy sauce  
1 clove garlic, minced  
1/4 teaspoon ground ginger

6 sesame seed burger buns  
1 cup bean sprouts  
3/4 cup sweet and sour sauce

## Directions

Mix together the pork sausage, bread crumbs, onion, water chestnuts, egg, sherry, soy sauce, garlic, and ginger in a bowl until evenly combined. Chill in the refrigerator for 30 minutes to make the mixture easier to handle, then form into 6 patties.

Preheat an outdoor grill for medium-high heat, and lightly oil grate.

Cook the burgers on the preheated grill until no longer pink in the center, about 7 minutes. Lightly toast the buns on the hot grill. Serve the burgers on the toasted buns, and top with bean sprouts and sweet and sour sauce.

# Mini Crescent Burgers

## Ingredients

1 pound ground beef  
1 cup shredded Cheddar cheese  
1 envelope onion soup mix  
3 (8 ounce) cans refrigerated  
crescent rolls

## Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Stir in the cheese and soup mix; set aside. Separate crescent dough into triangles; cut each triangle in half lengthwise, forming two triangles. Place 1 tablespoon of the beef mixture along the wide end of each triangle. Roll up; place pointed side down 2 in. apart on ungreased baking sheets. Bake at 375° for 15 minutes or until golden brown.

# Tequila Lime Burgers

## Ingredients

2 pounds ground beef  
1/4 cup steak sauce  
1/4 cup Worcestershire sauce  
2 tablespoons Montreal steak seasoning  
2 tablespoons tequila  
2 tablespoons fresh lime juice  
1 teaspoon lime zest

## Directions

Preheat an outdoor grill for high heat and lightly oil grate.

Mix together the ground beef, steak sauce, Worcestershire sauce, Montreal seasoning, tequila, lime juice, and lime zest in a large bowl until evenly combined. Form 8 patties from the mixture.

Cook patties on preheated grill to desired doneness, 7 to 10 minutes each side for well done.



# Brandi's Best Burgers

## Ingredients

2 pounds lean ground beef  
1 packet dry onion soup mix  
1/2 cup water  
1 teaspoon hot pepper sauce  
3/4 cup dried bread crumbs

## Directions

Preheat an outdoor grill for medium high heat and lightly oil grate.

In a large bowl, combine the beef, onion soup mix, water, hot sauce and bread crumbs. Mix together well and form into patties.

Grill patties over medium high heat for 10 to 20 minutes, or to desired doneness.

# Summer Feta Burger with Gourmet Cheese

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 clove garlic, minced  
2 tablespoons chopped fresh basil  
1 tablespoon chopped fresh dill  
  
2 tablespoons extra virgin olive oil  
1 clove garlic, minced  
1 red onion, minced  
1 3/4 pounds ground beef  
1/4 pound ground pork sausage  
1 1/2 cups crumbled feta  
1/4 cup red wine  
1 egg  
1 teaspoon salt  
1 teaspoon fresh-ground black pepper  
  
1 large heirloom tomato, sliced  
1 medium red onion, sliced  
8 leaves green leaf lettuce leaves  
8 Kaiser rolls, split

## Directions

In a medium bowl, combine cream cheese, 1 clove minced garlic, basil, and dill. Cover and set aside.

Heat the olive oil in a medium skillet over medium heat and cook 1 clove minced garlic and onion for 4 to 6 minutes, or until translucent. Remove from heat and allow to cool.

Preheat an outdoor grill for high heat and lightly oil grate.

While the grill is heating, gently mix together the cooked garlic and onion, ground beef, pork sausage, feta cheese, red wine, egg, salt, and pepper in a large bowl. Do not over work the meat mixture. Divide into 8 equal parts and form into patties.

Grill patties on preheated grill for 5 to 10 minutes per side, until well done. Toast the split buns on the grill for 1 to 2 minutes. Assemble the burgers by spreading 1 1/2 tablespoon of the cheese and herb spread to both the top and bottom of each roll. Place patties on the bottom half of the rolls and stack a slice of tomato, sliced red onion, and a leaf of lettuce on each burger. Add the roll tops and serve.

# Deluxe Bacon Burgers

## Ingredients

- 2 large carrots, grated
- 1 large onion, grated
- 1 cup mashed potato flakes
- 2 eggs, lightly beaten
- 1 garlic clove, minced
- 1 teaspoon salt
- pepper to taste
- 2 pounds ground beef
- 8 bacon strips
- 8 hamburger buns
- 8 lettuce leaves

## Directions

In a large bowl, combine the first seven ingredients. Crumble beef over mixture and mix gently. Shape into eight patties. Wrap a bacon strip around each patty; secure with toothpicks. In a large skillet, cook burgers until meat is no longer pink and bacon is crisp. Remove toothpicks. Serve on lettuce-lined buns if desired.

# Carrot Burgers

## Ingredients

1 1/2 cups diced carrots  
2 cups crushed cornflakes  
2 eggs, beaten  
1/4 cup finely chopped celery  
1 tablespoon finely chopped onion  
1/2 teaspoon salt  
1/4 teaspoon sugar  
1/8 teaspoon pepper  
2 tablespoons vegetable oil  
Hamburger buns

## Directions

Place carrots in a saucepan with a small amount of water. Bring to a boil; reduce heat. Cover and cook for 5 minutes or until tender; drain. In a bowl, combine carrots, cornflakes, eggs, celery, onion, salt, sugar and pepper; mix well. Form into six patties. Heat oil in a skillet over medium heat; cook patties for 3 minutes on each side or until browned. Serve on buns if desired.

# Butter Bean Burgers

## Ingredients

1 (15 ounce) can butter beans,  
drained  
1 small onion, chopped  
1 tablespoon finely chopped  
jalapeno pepper  
6 saltine crackers, crushed  
1 egg, beaten  
1/2 cup shredded Cheddar  
cheese  
1/4 teaspoon garlic powder  
salt and pepper to taste  
1/4 cup vegetable oil

## Directions

In a medium bowl, mash butter beans. Mix in onion, jalapeno pepper, crushed crackers, egg, cheese, garlic powder, salt, and pepper. Divide into 4 equal parts, and shape into patties.

Heat oil in a large skillet over medium-high heat; use more or less oil to reach 1/4 inch in depth. Fry patties until golden, about 5 minutes on each side.

# Southwest Burger

## Ingredients

1 Arnold® 100% Whole Wheat Sandwich Thins® roll  
1/4 pound 96% lean ground sirloin  
1 teaspoon grill seasoning  
1 teaspoon fresh cilantro, chopped  
1 teaspoon scallion, chopped  
1/2 slice reduced-fat pepper jack cheese  
2 teaspoons ketchup  
Hot sauce  
1 slice tomato  
1 slice red onion  
1 slice avocado  
Red leaf lettuce

## Directions

Pre-heat grill or non-stick skillet to medium-high. In a small bowl, combine ground sirloin, seasoning, cilantro and scallions and form into a patty about 1/2-inch thick. Grill patty 3-4 minutes each side. At the last minute of cooking, top patty with pepper jack cheese. Spread one side of the Sandwich Thins® roll with ketchup and sprinkle hot sauce to taste.

Assemble sandwich by topping patty with sliced tomato, onion, avocado and lettuce.

# The Twenty Dollar Burger

## Ingredients

- 1 tablespoon butter
- 1 small red onion, diced
- 1 tablespoon minced garlic
- 3/4 cup plain lowfat yogurt
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon mustard powder
- 1 teaspoon garlic powder
- 1 tablespoon horseradish
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh cilantro
- 2 tablespoons Worcestershire sauce
- 2 tablespoons low-sodium soy sauce
- 1 tablespoon chipotle-flavored hot sauce
- 2 pounds lean ground beef

## Directions

Melt butter in a skillet over medium heat. Add red onion and garlic; cook and stir until the onion softens and begins to turn brown, about 8 minutes. Scrape onion into a large bowl. Add yogurt, salt, black pepper, cayenne pepper, mustard powder, garlic powder, horseradish, parsley, cilantro, Worcestershire sauce, soy sauce, and hot sauce. Whisk together until smooth. Mix in the ground beef until evenly blended with the yogurt mixture. Cover, and refrigerate at least 1 hour.

Preheat an outdoor grill for medium-high heat. Shape mixture in to 6 patties 1/2 inch thick, and 5 inches across.

Grill burgers until no longer pink in the center, about 6 minutes per side.

# Aromatic Asian Burgers (Abalos Style)

## Ingredients

- 1 tablespoon sesame oil
- 1 tablespoon soy sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon ground ginger
- 1/2 teaspoon onion powder
- 1/2 teaspoon ground black pepper
- 1 pound ground beef
- 1 green onion, chopped
- 1 (5 ounce) can water chestnuts, drained and diced
- 1 tablespoon peanut oil

## Directions

Knead together the sesame oil, soy sauce, garlic powder, ground ginger, onion powder, pepper, ground beef, green onion, and water chestnuts in a bowl until evenly combined; form into four patties.

Heat the peanut oil in a skillet over medium-high heat. Cook in the skillet until the burgers are cooked to your desired degree of doneness, about 5 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).



# Venison Burger and Steak Chili

## Ingredients

1/2 pound bulk mild Italian sausage  
1 pound cubed lean venison  
2 pounds ground venison  
2 tablespoons olive oil  
8 ounces sliced crimini mushrooms  
1 large onion, diced  
2 tablespoons minced garlic  
1 green pepper, diced  
1 red peppers, diced  
2 red chile peppers, seeded and chopped  
2 jalapeno peppers, seeded and minced  
1 (6 ounce) can tomato paste  
1 (28 ounce) can tomato sauce  
2 (15.5 ounce) cans black beans, rinsed and drained  
2 (28 ounce) cans diced tomatoes, with liquid  
1 cup water, or as needed  
1/4 teaspoon chili powder  
2 tablespoons paprika  
1 dash cayenne pepper  
2 tablespoons dried oregano  
Salt and pepper to taste  
1/4 cup minced fresh parsley  
1 (8 ounce) package shredded Cheddar cheese

## Directions

Cook sausage in a large skillet over medium-high heat until crumbled and browned; place into a large Dutch oven. Sear venison cubes until well browned; add to sausage. Add ground venison, and cook until crumbly and no longer pink; place into Dutch oven.

Heat olive oil in the skillet over medium-high heat. Stir in the mushrooms, and cook until soft, about 2 minutes. Stir in onion and garlic, cook until the onion is translucent, about 2 minutes. Add the green and red peppers, red chile pepper, and jalapeno; cook until softened, then add to Dutch oven.

Stir in tomato paste, tomato sauce, black beans, diced tomatoes, and water. Season with chili powder, paprika, cayenne, and oregano. Bring to a simmer over medium-high heat, then reduce heat to medium-low, cover, and simmer until the venison pieces are tender, about 2 hours.

Season to taste with salt and pepper, and stir in parsley before serving. To serve, sprinkle with shredded Cheddar cheese.

# Totally Vegged-Out Burgers

## Ingredients

1 Morningstar FarmsB®  
GrillersB® Original  
1/4 small zucchini  
2 tablespoons cucumber  
1 tablespoon low-fat plain yogurt  
1/2 teaspoon fresh dill  
1/4 teaspoon dillweed  
1/8 teaspoon lemon-pepper  
seasoning salt  
1 whole-wheat hamburger bun  
1 slice tomato  
2 teaspoons red onion

## Directions

Cook veggie burger according to package directions.

Meanwhile, use vegetable peeler to cut zucchini lengthwise into very thin strips. Set aside. In small bowl stir together cucumber, yogurt, dill and seasoning salt. Serve burger in bun with tomato, zucchini, yogurt mixture and red onion.

# Tabbouleh-Style Couscous with Veggie Burgers

## Ingredients

4 Morningstar Farms® Grillers® Original  
1 1/3 cups vegetable broth  
2 cloves garlic, minced  
1 cup quick-cooking couscous  
1 1/2 cups chopped tomatoes  
2/3 cup sliced green onions  
1/4 cup slivered fresh basil  
3 tablespoons lemon juice  
2 tablespoons chopped fresh mint  
4 teaspoons olive oil  
1/4 teaspoon pepper  
1/3 cup crumbled reduced-fat feta cheese

## Directions

Cook Morningstar Farms® Grillers® Original burgers according to package directions.

Meanwhile, in medium saucepan bring broth and garlic to boiling. Stir in couscous. Remove from heat. Let stand, covered, about 5 minutes or until liquid is absorbed.

In large bowl combine couscous mixture, tomatoes, onions, basil, lemon juice, mint, oil and pepper. Spoon onto four serving plates. Top each with warm burger. Sprinkle with feta cheese.

# Basil Turkey Burgers

## Ingredients

1/4 cup fat-free mayonnaise  
2 tablespoons minced fresh basil,  
divided  
1/4 cup fat-free milk  
2 tablespoons finely chopped  
onion  
1 tablespoon dry bread crumbs  
1/8 teaspoon salt  
1/8 teaspoon pepper  
3/4 pound lean ground turkey  
4 hamburger buns, split  
4 lettuce leaves  
1 large tomato, sliced

## Directions

In a small bowl, combine mayonnaise and 1 tablespoon basil. Cover and refrigerate until serving. Coat grill rack with nonstick cooking spray before starting the grill. In a bowl, combine the milk, onion, bread crumbs, salt, pepper and remaining basil. Crumble turkey over mixture and mix well. Shape into four patties.

Grill, covered, over indirect medium heat for 5-6 minutes on each side or until meat is no longer pink and a thermometer reads 165 degrees F. Serve on buns with lettuce, tomato and basil mayonnaise.

# Mushroom Burger Pockets

## Ingredients

1 1/2 pounds ground beef  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1 (4 ounce) can mushroom stems and pieces, drained  
1 medium onion, chopped  
1 tablespoon Worcestershire sauce  
salt and pepper to taste  
1 (1 pound) loaf frozen bread dough, thawed  
1 cup shredded Cheddar cheese

## Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Stir in the soup, mushrooms, onion, Worcestershire sauce, salt and pepper. Remove from the heat. On a floured surface, roll dough into a 16-in. x 8-in. rectangle. Cut into eight squares. Place about 1/3 cup meat mixture in the center of each square; sprinkle with cheese. Bring the four corners to center over filling; pinch seams together to seal. Place seam side down on greased baking sheets. Cover and let rise in a warm place for 15-20 minutes. Bake at 350 degrees F for 20-25 minutes or until golden brown.

# Bronco Burger

## Ingredients

5 fresh jalapeno peppers  
4 pounds ground beef  
salt and pepper to taste  
1 egg  
1/4 cup steak sauce, (e.g. Heinz 57)  
1/4 cup minced white onion  
1 teaspoon hot pepper sauce (e.g. Tabasco,„ř)  
1 pinch dried oregano  
1 tablespoon Worcestershire sauce  
1 teaspoon garlic salt  
1/4 cup crushed FritosB® corn chips  
8 large potato hamburger buns  
8 slices pepperjack cheese

## Directions

Preheat a grill for high heat. When the grill is hot, roast the jalapeno peppers until blackened on all sides. Place in a plastic bag to sweat and loosen the blackened skin. Rub the skin off, then seed if desired, and chop.

In a large bowl, use your hands to mix together the chopped jalapenos, ground beef, salt, pepper, egg, steak sauce, onion, hot pepper sauce, oregano, Worcestershire sauce, garlic salt and FritosB®. Divide into 8 balls, and flatten into patties.

Grill patties for 10 to 15 minutes, turning once, or until well done. I always drink one beer, then flip, drink another beer, then remove from the grill and place on buns. Top each one with a slice of pepperjack cheese and pig out!

# Mexican Bean Burgers

## Ingredients

1 carrot, sliced  
1 (15 ounce) can kidney beans  
1/2 cup chopped green bell pepper  
1/2 cup chopped onion  
2 cups salsa  
1 cup dried bread crumbs  
1/2 cup whole wheat flour  
1/2 teaspoon ground black pepper  
salt to taste  
1 pinch chili powder

## Directions

Place carrot into a bowl, and fill with about 1/4 inch of water. Cover with plastic wrap, and cook in the microwave for 2 minutes, or until soft. Drain.

Mash beans and steamed carrot in a large bowl. Mix in green pepper, onion, salsa, bread crumbs, and whole wheat flour. Season with salt, black pepper, and chili powder. Add flour to create a firmer mixture, or more salsa if the mixture is too stiff. Form mixture into 8 patties, and place on a greased baking sheet.

Heat a large skillet over medium-high heat, and coat with cooking spray. Fry the patties for about 8 minutes on each side, or until browned and firm.

# Jack N Jill Burgers

## Ingredients

1 medium onion  
1/2 cup finely crushed seasoned croutons  
1/4 cup dill pickle relish  
2 tablespoons ketchup  
1 1/2 pounds ground beef  
6 slices Monterey Jack cheese  
6 hamburger buns, split  
6 lettuce leaves  
6 slices tomato

## Directions

In a large bowl, combine the first four ingredients. Crumble beef over the mixture and mix well. Shape into six 1/2-in. thick patties; place on an ungreased broiler pan. broil 4 in. from the heat for 7-9 minutes on each side or until no longer pink. Top each with a cheese slice. Broil 1-2 minutes longer or until cheese is melted. Serve on buns with lettuce and tomato slices.



# Caribbean Jerk Burgers

## Ingredients

2 tablespoons reduced-calorie  
cole slaw dressing or reduced-  
calorie vegan slaw dressing  
2 tablespoons fat-free  
mayonnaise or fat-free vegan  
mayonnaise  
1 1/2 teaspoons Caribbean jerk  
seasoning  
3/4 cup shredded green cabbage  
or packaged cole slaw mix  
3/4 cup shredded red cabbage or  
packaged cole slaw mix  
4 Morningstar Farms® Grillers®  
Vegan Veggie Burgers

## Directions

Combine dressing, mayonnaise and seasoning. Set aside.

Place frozen burgers on baking sheet. Bake at 350F for 10 minutes. Turn burgers. Spread half of jerk mixture on top of burgers. Bake for 8 to 10 minutes more.

Toss together cabbages and remaining jerk mixture. Top burgers with cabbage mixture.

**ON THE GRILL:** Preheat grill. Use a food thermometer to be sure patties reach minimum internal temperature of 160 degrees F.

# Best Burger Sauce

## Ingredients

1 cup mayonnaise  
1/2 cup ketchup  
1/4 cup prepared yellow mustard  
2 teaspoons dried minced onion  
1/4 teaspoon dried minced garlic  
1/8 teaspoon white vinegar  
hot sauce to taste  
seasoned pepper to taste

## Directions

Whisk together the mayonnaise, ketchup, mustard, onion, garlic, and vinegar in a bowl. Season with hot sauce and seasoned pepper to taste. Cover and chill at least 1 hour before serving.

# Polenta and Wild Rice Burgers

## Ingredients

2 tablespoons butter, divided  
1/2 cup instant long grain and wild rice  
1 clove garlic, chopped  
1 teaspoon chopped fresh sage  
1 teaspoon chopped fresh rosemary  
5 cups water, divided  
2 cups dry polenta  
3/4 cup sharp Cheddar cheese  
salt and pepper to taste

## Directions

Melt 1 tablespoon of butter in a large pot set over medium heat. Add the wild rice, garlic, sage and rosemary; cook and stir until the rice is coated and the mixture is fragrant. Pour in 2 cups of the water and bring to a boil. Cover, reduce heat to low and simmer for 10 minutes.

After the 10 minutes, increase the heat to medium and stir in the polenta. Gradually stir in the remaining water as the polenta absorbs it. When all of the water is absorbed, mix in the remaining butter and Cheddar cheese. Reduce heat to low and simmer, stirring frequently for about 20 minutes.

Butter a large baking dish and pour the mixture into it. Spread into an even layer if necessary and set aside to cool and become firm.

When the mixture cools, tap it out onto a cutting board and cut into circles using a large glass or cookie cutter. Grill or fry patties until golden on the outside. Serve with your favorite toppings.

# Portabella Burgers with Avocado Spread

## Ingredients

4 medium portabella mushrooms, stems removed  
1 medium onion, cut into 1/2-inch slices  
3 tablespoons olive oil  
3/4 teaspoon salt, divided  
1/2 teaspoon ground black pepper, divided  
1 fully ripened Avocado from Mexico, halved, pitted and sliced  
2 tablespoons low-fat plain yogurt  
1/2 teaspoon minced garlic  
4 whole grain hamburger buns, toasted  
4 roasted red peppers

## Directions

Brush mushrooms and onion slices with oil; sprinkle with 1/2 teaspoon of the salt and 1/4 teaspoon of the pepper.

Heat large skillet or grill pan over medium heat until hot. Add mushrooms; cook until tender, 8 to 10 minutes, turning once.

Transfer mushrooms to plate, cavity side up; cover to keep warm. In same skillet, cook onion slices until golden, about 8 minutes, turning occasionally.

Meanwhile, combine in small bowl, 1/2 of the Avocado, yogurt, garlic and remaining 1/4 teaspoon each salt and pepper; mash until smooth.

Spoon onions and roasted peppers into mushroom cavities, divided equally. Spread smooth Avocado mixture on bottom of each bun; top each with stuffed mushrooms.

Top with remaining sliced Avocado. Cover with tops of buns.

# Spinach and Feta Turkey Burgers

## Ingredients

2 eggs, beaten  
2 cloves garlic, minced  
4 ounces feta cheese  
1 (10 ounce) box frozen chopped spinach, thawed and squeezed dry  
2 pounds ground turkey

## Directions

Preheat an outdoor grill for medium-high heat and lightly oil grate.

While the grill is preheating, mix together eggs, garlic, feta cheese, spinach, and turkey in a large bowl until well combined; form into 8 patties.

Cook on preheated grill until no longer pink in the center, 15 to 20 minutes.

# Dad's Favorite Detroit-Style Roquefort Burgers

## Ingredients

1 pound lean ground beef  
1/2 teaspoon Worcestershire sauce  
1 teaspoon dried parsley  
salt and black pepper to taste  
1 cup Roquefort or other blue cheese, crumbled  
  
4 kaiser rolls, split and heated  
4 slices onion, or to taste  
4 lettuce leaves  
4 slices tomato

## Directions

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Mix together the ground beef, Worcestershire sauce, parsley, and salt and pepper in a bowl, and divide the mixture into 4 portions. Make each portion into a ball, and form a pocket in each ball. Stuff the balls with about 1/4 cup crumbled Roquefort cheese, and gently pat and flatten each ball into a bun-sized burger.

Grill the burgers on the preheated grill until no longer pink in the middle, the cheese is melted, and the burgers show nice grill marks, 7 to 8 minutes per side.

Serve burgers in heated kaiser rolls, with sliced onion, lettuce, and tomato on the side.

# Tofu Burgers

## Ingredients

1 (12 ounce) package firm tofu  
2 teaspoons vegetable oil  
1 small onion, chopped  
1 celery, chopped  
1 egg, beaten  
1/4 cup shredded Cheddar cheese  
salt and pepper to taste  
1/2 cup vegetable oil for frying

## Directions

Place tofu in freezer 72 hours ahead of time. To thaw, fill a large saucepan with water and bring to a simmer. Leave tofu in package and place in water for about 20 minutes.

While tofu is thawing, heat 2 teaspoons vegetable oil in a small skillet. Saute onion and celery until soft and lightly browned. Place in a medium bowl and set aside.

When tofu is thawed, squeeze out excess water. Chop tofu finely and place in bowl with onion and celery. Mix in egg, cheese, salt and pepper until thoroughly combined.

Heat a large skillet over medium-high heat and pour in 1/2 cup vegetable oil (oil should be 1/4 inch deep). Drop tofu mixture into pan in 6 equal portions. Flatten with a spatula to form patties. Fry for 5 to 7 minutes on each side, until golden.

# Golden Burger Spirals

## Ingredients

1 pound ground beef  
1 medium onion, chopped  
1 medium green pepper, chopped  
1 (10.75 ounce) can condensed golden mushroom soup, undiluted  
1 (8 ounce) can tomato sauce  
1 1/2 cups shredded Cheddar cheese, divided  
1/2 teaspoon salt  
8 ounces spiral pasta, cooked and drained

## Directions

In a large skillet or saucepan over medium heat, cook beef, onion and green pepper until the meat is no longer pink; drain. Add the soup, tomato sauce, 1 cup cheese and salt. Stir in pasta. Transfer to a greased 2-1/2-qt. baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 30 minutes or until bubbly.



# Texas Old West Burger

## Ingredients

2 (1/2 inch thick) slices French bread  
1/2 teaspoon vegetable oil  
3/4 cup sliced sweet onion  
1/4 teaspoon bottled minced garlic  
1 Morningstar Farms® Grillers® Original  
1/8 teaspoon pepper  
2 tablespoons chopped tomato  
1 tablespoon fat-free ranch dressing

## Directions

In large nonstick skillet coated with cooking spray, cook bread over medium-high heat for 2 to 3 minutes or until lightly toasted, turning once. Remove from skillet. Set aside.

Add oil to same skillet. Brush oil over skillet bottom. Add onion. Cook, covered, over medium-low heat for 15 to 18 minutes or until onion is very tender, stirring occasionally. Stir in garlic. Cook over medium heat, covered, for 4 to 6 minutes or until onion begins to brown, stirring occasionally. Remove from heat.

Meanwhile, cook veggie burger according to package directions. Top one slice of toast with burger. Sprinkle with pepper. Add onion mixture, tomato, salad dressing and remaining toast.

# Hearty Bean Burgers

## Ingredients

1 (15.5 ounce) can chili beans, drained  
1/4 cup Kikkoman Black Bean Sauce with Garlic  
1 1/2 cups bran cereal  
3/4 cup uncooked oatmeal  
1/2 cup chopped green onion  
1 egg, beaten  
2 teaspoons vegetable oil  
6 hamburger buns  
Lettuce  
Tomatoes

## Directions

In a medium bowl, smash drained beans with a fork. Add black bean sauce, cereals, green onions, and egg. Shape into 6 patties. Place a 12-inch skillet with the oil over medium heat. Add patties, turning once to brown on both sides. Garnish with lettuce and tomatoes, if desired.

# Texas Stuffed Grilled Burgers

## Ingredients

5 pounds lean ground beef  
6 tablespoons Worcestershire sauce  
2 teaspoons hickory seasoning (optional)  
salt and pepper to taste  
2 cups chopped onion  
2 cups chopped fresh mushrooms  
2 cups chopped cooked ham  
3 cups shredded Cheddar cheese

## Directions

Preheat a grill for high heat. When the grill is hot, lightly oil the grate.

In a large bowl, mix together the ground beef, Worcestershire sauce, hickory seasoning, salt and pepper until well blended. Make 20 balls, and flatten into patties. On one half of the patties, distribute the onions, mushrooms, ham and cheese. Carefully cover the piles with the remaining patties, making sure to seal all of the edges of the patties together tightly and enclose the filling.

Grill the patties for 8 to 10 minutes per side, or until meat is well done, and cheese in the center is melted.

# Betty's Burgers

## Ingredients

1 1/2 pounds ground beef  
6 thin slices Cheddar cheese  
1 large green pepper, julienned  
1 medium onion, thinly sliced  
1 medium tomato, thinly sliced  
6 thin slices Swiss Gruyere cheese  
salt and pepper to taste  
Lettuce Leaves  
6 hamburger buns, split

## Directions

Shape beef into 12 thin patties. Top six patties with a slice of cheddar cheese, green pepper strips and a slice of onion, tomato and Swiss cheese. Top each with another patty and seal edges. Season to taste. Broil, grill or pan-fry burgers until meat is no longer pink. Serve on lettuce-lined buns.

# Backyard Burgers

## Ingredients

1 (1 pound) package Bob Evans®  
Original Recipe Sausage Roll  
1 pound ground beef  
2 tablespoons Worcestershire  
sauce  
1/2 cup grated Parmesan cheese  
1/3 teaspoon ground pepper  
8 hamburger buns  
Lettuce, sliced tomato, sliced  
onion (suggested toppings)

## Directions

In a large bowl, combine first five ingredients. Form into 8 patties. Over medium heat on grill, cook burgers on each side until done (no longer pink), about 10 to 15 minutes. Serve with buns and favorite toppings.

# Tastes-Like-Beef Turkey Burgers

## Ingredients

1 pound ground turkey  
1 (1 ounce) package dry onion  
soup mix  
2 tablespoons steak sauce  
cooking spray  
4 hamburger buns

## Directions

In a large bowl, mix together ground turkey, onion soup mix and steak sauce. Shape into 4 patties.

Heat a large skillet over medium heat, and lightly coat with cooking spray. Cook burgers 4 minutes on each side. Serve on hamburger buns.

# Jucy Lucy Burgers

## Ingredients

1 1/2 pounds ground beef  
1 tablespoon Worcestershire sauce  
3/4 teaspoon garlic salt  
1 teaspoon black pepper  
4 slices American cheese (such as Kraft®)  
4 hamburger buns, split

## Directions

Combine ground beef, Worcestershire sauce, garlic salt, and pepper in a large bowl; mix well. Form 8, thin patties from the beef. Each patty should be slightly larger than a slice of cheese.

Cut each slice of American cheese into 4 equal pieces; stack the pieces. Sandwich one stack of cheese between 2 ground beef patties. Tightly pinch edges together tightly seal the cheese within the meat. Repeat with the remaining cheese and patties.

Preheat a cast-iron or other heavy bottomed skillet over medium heat. Cook burgers until well browned, about 4 minutes. It is common for burgers to puff up due to steam from the melting cheese. Turn burgers and prick the top of each to allow steam to escape; cook until browned on the outside and no longer pink on the inside; about 4 minutes. Serve on hamburger buns.

# Eggplant Burgers

## Ingredients

1 eggplant, peeled and sliced into 3/4 inch rounds  
1 tablespoon margarine  
6 slices Monterey Jack cheese  
6 hamburger buns, split  
6 leaves lettuce  
6 slices tomato  
1/2 onion, sliced  
1/2 cup dill pickle slices  
1 (20 ounce) bottle ketchup  
3 tablespoons mayonnaise  
2 tablespoons prepared yellow mustard

## Directions

Place the eggplant slices on a plate, and cook in the microwave for about 5 minutes, or until the centers are cooked.

Melt margarine in a large skillet over medium-high heat. Fry eggplant slices until lightly toasted on each side, and place one slice of cheese onto each one. Cook until cheese has melted, and remove from the skillet.

Place eggplant on hamburger buns, and allow each person to top with lettuce, tomato, onion, and pickles, and dress with ketchup, mayonnaise and mustard.



# Rosemary's Burger

## Ingredients

1 pound ground beef  
1/2 teaspoon crushed dried  
rosemary  
1 pinch salt  
1 pinch pepper  
1/4 teaspoon garlic powder  
4 tablespoons butter

## Directions

Preheat a grill for high heat.

In a medium bowl, mix together the ground beef, rosemary, salt, pepper and garlic powder. Divide the mixture into four parts and form into balls. Make an indentation in the center of each one, and place a tablespoon of butter in the hole. Mold the meat around the butter, and flatten into a patty.

Lightly oil the grilling surface, and place burgers on the preheated grill. Cook for 5 to 10 minutes on each side, until well done.

# Spam Burgers

## Ingredients

1 (12 ounce) container fully cooked luncheon meat (e.g. Spam)  
4 hard-cooked eggs  
4 ounces Cheddar cheese, cubed  
1 medium onion, chopped  
3 tablespoons mayonnaise  
6 slices bacon, cut in half  
6 hamburger buns, split

## Directions

Preheat your oven's broiler.

Combine the lunch meat, eggs, cheese and onion in a food processor, or run them through a grinder. Once everything is minced, stir in enough of the mayonnaise to hold it together. Spoon equal amounts of the mixture onto open buns, and place two pieces of bacon on top of each one.

Broil a few inches from the heat for 5 to 8 minutes, or until the bacon is crisp. Watch carefully so the burgers do not burn.

# Asian Turkey Burgers

## Ingredients

1 egg white  
1 tablespoon soy sauce  
1/2 cup dry bread crumbs  
1 tablespoon finely chopped onion  
1 garlic clove, minced  
1/4 teaspoon ground ginger  
1/8 teaspoon pepper  
12 ounces ground turkey

## Directions

In a bowl, combine the first seven ingredients. Crumble turkey over mixture and mix just until combined. Shape into four patties. Cook in a nonstick skillet coated with nonstick cooking spray until no longer pink.

# Northern Stuffed Burgers

## Ingredients

2 pounds ground beef  
garlic powder to taste  
ground black pepper to taste  
1 dash celery seed

## Directions

Preheat an outdoor grill for high heat and lightly oil grate.

In a large bowl, combine the ground beef with the garlic powder, ground black pepper and celery seed to taste. Mix well and form into 8 flat patties.

Spread 4 of the patties with your favorite condiments, then place the 4 remaining patties over these and seal the edges.

Grill over high heat for 5 minutes per side, or to desired doneness. Use either two spatulas to turn, or you could use a fish basket.

# Runza Burgers

## Ingredients

- 1 1/2 pounds lean ground beef
- 3 cloves garlic, minced
- 1 onion, chopped
- 1 small head cabbage, shredded
- 1 (14 ounce) can beef broth
- 2 tablespoons Worcestershire sauce
- 2 tablespoons yellow mustard
- salt and pepper to taste
- 10 hamburger buns, split

## Directions

Brown ground beef in a large skillet over high heat. Drain fat. Stir in garlic, onion, and cabbage; cook until vegetables are wilted and soft. Stir in the beef broth, Worcestershire sauce, and mustard. Cook over medium heat, uncovered, until reduced to a sloppy joe consistency. Season with salt and pepper.

Place hamburger buns on top of meat mixture; cover skillet to steam, about 1 minute. To serve, fill steamed buns with beef and cabbage mixture.

# Pork Apple Burgers

## Ingredients

2 pounds ground pork  
1 Granny Smith apple - peeled,  
cored and chopped  
1 sweet onion, finely chopped  
3 cloves garlic, minced  
1/4 cup teriyaki sauce  
1 egg  
8 hamburger buns  
1 (20 ounce) can sliced pineapple,  
drained

## Directions

Preheat grill for medium-high heat.

In a large bowl, mix together ground pork, apple, onion, garlic, teriyaki sauce, and egg. If too dry, add some juice from the can of pineapple slices. Form into eight patties.

Lightly oil grill grate. Grill pork burgers for 10 minutes, or until well done. Toast buns on grill. Serve burgers on toasted buns topped with pineapple slices.

# Ground Chicken Taco Burgers

## Ingredients

1 pound ground chicken  
1/2 small onion, diced  
1 teaspoon minced garlic  
1/2 (1 ounce) package dry taco seasoning mix  
1 egg  
salt and pepper, to taste  
4 wheat hamburger buns, toasted  
4 slices pepperjack cheese  
1 avocado - peeled, pitted and sliced  
1/4 cup chopped jalapeno pepper  
1/2 cup salsa, or to taste

## Directions

Preheat outdoor grill for medium-high heat. Lightly oil grill grate, and place about 4 inches from heat source.

Mix the ground chicken, onion, garlic, taco seasoning, and egg together in a bowl until thoroughly blended. Season with salt and pepper to taste. Divide chicken mixture evenly and form into 4 soft patties.

Cook the chicken patties on the preheated grill until meat is no longer pink and juices run clear, 5 to 8 minutes per side, depending on thickness. To serve, place each patty on one half of a hamburger bun, top with a slice of cheese, avocado slices, and desired amounts of jalapeno peppers and salsa. Cover with remaining half of bun.

# Cabbage Burgers

## Ingredients

3 (1 pound) loaves frozen bread dough, thawed  
5 pounds ground beef  
1/4 cup water  
1 large head cabbage, chopped  
1 large onion, chopped  
2 cloves garlic, chopped  
salt and freshly ground black pepper to taste  
2 tablespoons butter, melted

## Directions

Preheat the oven to 375 degrees F (190 degrees C). Divide each loaf of frozen bread dough into 6 pieces, and roll into balls. Set aside.

Crumble the ground beef into a large pot over medium heat. Cook and stir until evenly browned. Drain off grease. Add the water, cabbage, onion, and garlic. Cook over medium-low heat, stirring as needed, until the cabbage is soft. Season with salt and pepper to taste. I like to use more pepper than salt. Drain off any excess liquids, and set aside.

On a lightly floured surface, roll the dough balls into 5 inch (approximate) squares. Place about 3/4 cup of the cabbage burger into the center, fold the dough over, and pinch to seal. Place on a baking sheet with the seam side down.

Bake for 15 to 18 minutes in the preheated oven, or until golden brown. Remove from the oven, and brush with melted butter. Serve hot.



# Spicy Turkey Burgers

## Ingredients

1/2 cup chopped onion  
2 tablespoons reduced-fat plain yogurt  
1 tablespoon snipped fresh dill  
1 1/2 teaspoons hot pepper sauce  
1/2 teaspoon salt  
1 garlic clove, minced  
1 pound lean ground turkey  
4 Kaiser rolls, split  
4 lettuce leaves  
4 tomato slices

## Directions

In a large bowl, combine the onion, yogurt, dill, hot pepper sauce, salt and garlic. Crumble turkey over mixture; mix well.

Shape into four patties, each about 3/4 in. thick. Grill, uncovered, over medium-hot heat for 6-8 minutes on each side or until no longer pink. Serve on rolls with lettuce and tomato.

# Portobello Mushroom Burgers

## Ingredients

4 portobello mushroom caps  
1/4 cup balsamic vinegar  
2 tablespoons olive oil  
1 teaspoon dried basil  
1 teaspoon dried oregano  
1 tablespoon minced garlic  
salt and pepper to taste  
4 (1 ounce) slices provolone  
cheese

## Directions

Place the mushroom caps, smooth side up, in a shallow dish. In a small bowl, whisk together vinegar, oil, basil, oregano, garlic, salt, and pepper. Pour over the mushrooms. Let stand at room temperature for 15 minutes or so, turning twice.

Preheat grill for medium-high heat.

Brush grate with oil. Place mushrooms on the grill, reserving marinade for basting. Grill for 5 to 8 minutes on each side, or until tender. Brush with marinade frequently. Top with cheese during the last 2 minutes of grilling.

# Grilled Chicken Burgers

## Ingredients

1 onion, chopped  
2 teaspoons minced garlic  
1 red bell pepper, chopped  
1 cup fresh sliced mushrooms  
1 tomato, seeded and chopped  
2 carrots, chopped  
2 pounds ground chicken  
1 egg  
1/2 cup fresh bread crumbs  
1 tablespoon Old Bay Seasoning  
kosher salt to taste  
black pepper to taste

## Directions

Preheat an outdoor grill for medium heat and lightly oil grate.

Lightly spray a saute pan with cooking or oil spray over medium heat. Saute the onion with the garlic first, then the bell pepper, then the mushrooms, tomatoes and carrots, all to desired tenderness. Set aside and allow all vegetables to cool completely.

In a large bowl, combine the chicken and vegetables. Add the egg, bread crumbs and seasonings to taste. Mix all together well and form into 8 patties.

Grill over medium heat for 5 to 6 minutes per side, or to desired doneness.

# Chuck Wagon Burgers

## Ingredients

2 pounds ground beef  
1 envelope onion soup mix  
1/2 cup water  
1 (16 ounce) can large refrigerated biscuits  
1/8 teaspoon seasoned salt

## Directions

In a bowl, combine the beef, soup mix and water; mix well. Shape into eight 3/4-in.-thick patties. Grill, uncovered, or broil 4 in. from the heat for 5-6 minutes on each side or until meat is no longer pink. Meanwhile, place biscuits on an ungreased baking sheets; sprinkle with seasoned salt. Bake at 375 degrees F for 12-14 minutes or until golden brown. Split; top each biscuit with a hamburger.

# Mom's Big Burgers

## Ingredients

2 pounds lean ground beef  
1 (1 ounce) envelope dry onion soup mix  
1/2 cup water  
2 cloves garlic, chopped  
1 tablespoon hot pepper sauce  
1 pinch chili powder  
1/4 teaspoon ketchup  
1/4 teaspoon prepared yellow mustard  
1 pinch ground black pepper  
4 cracked wheat hamburger buns  
4 slices pepperjack cheese  
1 avocado - peeled, pitted and sliced  
1 bunch green onions

## Directions

Preheat the oven's broiler.

In a large bowl, mix together the ground beef, onion soup mix, water, garlic, hot pepper sauce, chili powder, ketchup, mustard and pepper using your hands. Pat into 4 large thick patties. Place them on a broiler pan.

Broil the burgers for about 15 minutes per side, or until well done. Place buns on the broiler pan and toast briefly. Place whole green onions on the broiler pan at the same time, and just toast until limp.

Place burger patties onto the bottom halves of the buns and top each one with a slice of cheese and some avocado slices. Top with the top buns. Serve with green onions.

# Chicken Cordon Bleu Burgers

## Ingredients

1 cup sour cream  
1/4 cup prepared yellow mustard  
1/4 cup honey  
6 skinless, boneless chicken breast halves - pounded flat  
2 teaspoons onion powder  
12 slices deli ham  
12 slices Swiss cheese  
12 onion buns

## Directions

Preheat the oven's broiler, and set the oven rack about 6 inches from the heat source. Whisk together sour cream, yellow mustard, and honey in a small bowl. Refrigerate until ready to use.

Cut each chicken breast into 2 equal pieces. Sprinkle both sides of chicken breasts with onion powder. Place a large skillet over medium-high heat; coat with non-stick cooking spray. Cook chicken breasts until browned on bottom. Turn chicken, and top with a slice of ham and a slice of cheese. Continue to cook until the chicken is cooked though and the cheese is melted.

Place rolls, cut side up, under broiler. Toast until lightly browned.

Top each chicken cordon bleu burger with a tablespoon of honey-mustard sauce, and serve on toasted onion rolls.

# Barley Burger Stew

## Ingredients

1/2 pound ground beef  
1 small onion, chopped  
1/4 cup chopped celery  
2 1/4 cups tomato juice  
1/2 cup water  
1/4 cup medium pearl barley  
1 teaspoon chili powder  
1/2 teaspoon salt  
1/4 teaspoon pepper

## Directions

In a saucepan over medium heat, cook beef, onion and celery until meat is no longer pink; drain. Stir in tomato juice, water, barley, chili powder, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 50-60 minutes or until barley is tender.

# Black Bean Rice Burgers

## Ingredients

1 (15 ounce) can black beans, rinsed and drained  
1 cup cooked brown rice  
1 small onion, finely chopped  
1 egg, lightly beaten  
6 tablespoons salsa, divided  
1/4 cup reduced-fat sour cream  
4 lettuce leaves  
4 slices reduced-fat Cheddar cheese  
4 hamburger buns, split

## Directions

In a large bowl, mash beans with a fork. Add the rice, onion, egg and 2 tablespoons salsa; mix well. Drop by 1/2 cupfuls into a large nonstick skillet coated with nonstick cooking spray. Flatten to 1/2-in. thickness. Cook over medium heat for 4-5 minutes on each side or until firm and browned.

In a small bowl, combine sour cream and remaining salsa. Place a lettuce leaf, burger, sour cream mixture and slice of cheese on bun.



# Nut Burgers (Vegetarian)

## Ingredients

1/2 cup finely chopped walnuts  
1/2 cup unsalted sunflower seeds  
1 cup canned chickpeas, drained  
1/4 cup diced red onion  
1 beaten egg  
1 tablespoon chopped fresh parsley  
1/4 teaspoon fresh ground black pepper  
1 tablespoon salt-free herb seasoning blend  
2 tablespoons olive oil  
2 slices mild Cheddar cheese  
1 pita bread round  
1/4 cup prepared Ranch salad dressing  
2 leaves romaine lettuce  
1 medium tomato, thinly sliced  
1/2 avocado - peeled, pitted and sliced

## Directions

Place walnuts and sunflower seeds in a dry skillet over medium heat. Cook, stirring occasionally until lightly toasted and fragrant, about 5 minutes.

In a medium bowl, mash garbanzo beans with a fork, or chop in a food processor. Stir in the onion, egg, parsley, and toasted nuts. Season with pepper and seasoning blend, and mix well.

Heat olive oil in a skillet over medium heat. Divide the bean mixture into 2 patties, and fry in the hot oil for about 3 minutes on each side, or until well browned and heated through. Place a slice of cheese over each patty, and remove from heat.

Place the pita round in the same dry skillet the nuts were in, and heat for about 1 minute on each side. Cut the round in half, spread ranch dressing inside of each, and line the pockets with romaine leaves. Place a cheesy patty into each one, and top with sliced tomato and avocado. Serve with tortilla or potato chips.

# Venison Bacon Burgers

## Ingredients

6 slices bacon, minced  
2 tablespoons olive oil  
1 teaspoon minced garlic  
2 shallots, minced  
2 pounds ground venison  
1 tablespoon Worcestershire sauce  
1 tablespoon chopped fresh parsley  
salt and pepper to taste  
1 egg, beaten to mix  
6 hamburger buns

## Directions

Cook bacon in a skillet over medium heat until browned and crispy. Pour bacon and grease into a heatproof bowl and allow to cool. Heat olive oil in skillet then add garlic and shallots. Cook and stir until softened, about 3 minutes; then add to bacon.

Once cool, mix in venison, Worcestershire sauce, parsley, salt, pepper, and egg until evenly combined. Refrigerate for 20 minutes.

Preheat an outdoor grill for medium-high heat.

Shape the mixture into 6 patties and grill to desired doneness. Serve on toasted hamburger buns with your favorite toppings.

# Burgers with Garden Sauce

## Ingredients

1 large onion, diced  
2 medium carrots, diced  
1 medium green pepper, diced  
2 celery ribs, diced  
1 tablespoon minced fresh parsley  
1 tablespoon vegetable oil  
2 pints cherry tomatoes  
1/2 cup ketchup  
2 tablespoons brown sugar  
2 tablespoons lemon juice  
2 tablespoons vinegar  
2 tablespoons prepared mustard  
1 tablespoon Worcestershire sauce  
salt and pepper to taste

**BURGERS:**

4 slices bread  
1/2 cup water  
2 eggs, beaten  
1 medium onion, finely chopped  
2 teaspoons minced fresh parsley  
1 teaspoon salt  
1/2 teaspoon pepper  
2 pounds ground beef  
8 sandwich rolls, split

## Directions

In a Dutch oven or large saucepan, saute onion, carrots, green pepper, celery and parsley in oil until vegetables are tender. Add tomatoes, ketchup, brown sugar, lemon juice, vinegar, mustard, Worcestershire sauce, salt and pepper. Cover and simmer for 1-1/2 hours. Meanwhile, soak bread in water; squeeze dry and crumble into a bowl. Add the eggs, onion, parsley, salt and pepper. Crumble beef over mixture and mix well. Shape into eight patties. Broil or pan-fry until no longer pink; drain. Add to sauce. Cover and simmer for 30 minutes or until heated through. Serve on rolls.

# Spicy Thai Vegan Burger

## Ingredients

1 cup fresh pea pods  
1/2 cup shredded carrots  
1/2 cup quartered cherry tomatoes  
1/3 cup sliced green onions  
2 tablespoons slivered fresh Thai basil or fresh basil  
1/4 cup unsweetened light coconut milk or unsweetened coconut milk\*  
1 tablespoon lime juice  
1/2 teaspoon toasted sesame oil or sesame seeds, toasted  
1/4 teaspoon crushed red pepper  
4 Morningstar Farms® GrillersB® Vegan Veggie Burgers  
1 (9-inch) focaccia, cut into fourths and horizontally split

## Directions

Lengthwise cut pea pods into slivers. In medium bowl toss together pea pods, carrots, tomatoes, green onions and basil. Set aside. In small bowl whisk together coconut milk, lime juice, sesame oil and red pepper. Drizzle over vegetables. Toss to coat.

Cook vegan veggie burgers according to package directions. Serve hot burgers in focaccia, topped with vegetable mixture.

**ON THE GRILL:** Preheat grill. Use a food thermometer to be sure patties reach minimum internal temperature of 160 degrees F.

# Miami Burgers

## Ingredients

1 pound ground chuck  
kosher salt and ground black pepper to taste  
1 1/2 teaspoons canola oil  
4 cloves roasted garlic  
1/2 cup mayonnaise  
1/4 cup Dijon mustard  
4 hamburger buns, split  
8 slices Swiss cheese  
4 thin slices smoked ham  
2 dill pickles, cut into 1/4-inch slices

## Directions

Divide the beef into 4 equal portions, and shape each portion into a 3/4-inch thick burger, making a deep depression in the center of each patty. Season both sides of the patty with salt and pepper.

Heat canola oil in a large skillet over medium-high heat. Arrange burgers in the skillet, and cook until the burgers reach the desired degree of doneness, about 4 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Place burgers on a plate and set aside.

Preheat a sandwich press.

Peel and mash garlic cloves in a bowl. Stir in the mayonnaise, and season with salt and pepper. Spread the garlic mayonnaise and Dijon mustard on the top and bottom of each hamburger bun. Layer a slice of Swiss cheese followed by a slice of ham and another slice of Swiss cheese on the bottom of the bun. Top with slices of dill pickle, then the burger patty and the top half of the bun.

Arrange each sandwich on the preheated sandwich press. Cook until the bun is golden brown and the cheese has melted, about 2 minutes. Serve immediately.

# Asian Burger Soup

## Ingredients

1 pound lean ground beef  
1 tablespoon toasted sesame seeds  
2 (10.5 ounce) cans beef consomme  
2 cups water  
2 cups fresh bean sprouts  
1/4 cup diced red bell pepper (optional)  
1/2 cup sliced fresh mushrooms (optional)  
4 green onions, diced

## Directions

In a large skillet, brown ground beef over medium high heat, stirring frequently. Add sesame seeds, consomme, and water. Bring to a boil, reduce to a simmer, and cook for 10 minutes.

Add bean sprouts and green onions (and red pepper and mushrooms, if using). Cook another 3 minutes. Serve hot.

# Blues Burgers

## Ingredients

1/2 pound sliced fresh mushrooms  
2 tablespoons butter  
1 1/2 pounds lean ground beef  
1/2 teaspoon ground cumin  
1/2 teaspoon paprika  
1/4 teaspoon salt  
1/4 teaspoon chili powder  
1/4 teaspoon pepper  
1 pinch cayenne pepper  
2 ounces crumbled blue cheese  
2/3 cup barbecue sauce  
4 onion rolls or hamburger buns

## Directions

In a skillet, saute mushrooms in butter for 2-3 minutes or until tender. Set aside and keep warm.

In a bowl, combine the beef and seasonings just until mixed. Shape into eight thin patties. Sprinkle half of the patties with blue cheese; top with remaining patties and press edges firmly to seal.

Grill, uncovered, over medium-hot heat for 3 minutes on each side. Brush with some of the barbecue sauce. Grill 10-12 minutes longer or until juices run clear, basting and turning occasionally. Drain the mushrooms. Serve burgers on rolls topped with mushrooms.

# Mushroom and Swiss Burger Meatloaf

## Ingredients

2 slices pumpernickel bread  
1 pound ground chuck  
1 pound ground pork  
1 egg  
1/2 cup finely chopped sweet onion  
1/3 cup petite-cut diced tomatoes with sweet onions, drained and juice reserved  
1/4 cup finely chopped green pepper  
1 tablespoon onion powder  
1/2 teaspoon garlic salt  
1/2 teaspoon ground black pepper  
2 dashes Worcestershire sauce  
2 dashes soy sauce  
6 slices deli-sliced Swiss cheese  
1 (4.5 ounce) can sliced mushrooms, drained  
1/2 cup bottled sweet chili sauce

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan. Tear the pumpernickel into pieces, and place into the work bowl of a food processor. Pulse several times to chop the bread into crumbs.

Lightly mix the pumpernickel crumbs, ground chuck, ground pork, egg, onion, diced tomatoes, 1/4 cup of the reserved juice from the tomatoes, green pepper, onion powder, garlic salt, black pepper, Worcestershire sauce, and soy sauce together in a bowl until the mixture is very well combined. Do not over mix, or the meat loaf will be tough.

Place half the meat mixture into the bottom of the prepared loaf pan, and gently press to smooth the top. Place 3 slices of Swiss cheese over the meat mixture, and spread the sliced mushrooms evenly over the cheese. Top the mushrooms with the remaining 3 slices of Swiss cheese, and spread the rest of the meat mixture in an even layer over the cheese. Press the top gently to smooth.

Bake the meatloaf in the preheated oven for 45 minutes, then remove from oven and spread with the chili sauce in an even layer. Return the meatloaf to the oven and bake until the juices run clear and the chili sauce has thickened into a glaze, about 15 more minutes. Let the meatloaf stand for 10 minutes before slicing.



# BBQ Feta and Hot Banana Pepper Turkey Burgers

## Ingredients

1 pound ground turkey  
1/4 cup seeded, chopped banana peppers  
1/2 cup crumbled feta cheese  
salt and pepper to taste

## Directions

Preheat an outdoor grill for high heat.

In a bowl, mix the turkey, peppers, and feta cheese. Season with salt and pepper. Form the mixture into 4 patties.

Cook patties about 8 minutes per side on the prepared grill, to an internal temperature of 180 degrees F (85 degrees C).

# Stuffed Burgers

## Ingredients

2 pounds ground beef  
1 (10 fluid ounce) bottle steak sauce, (e.g. A-1), divided  
2 tablespoons fajita seasoning  
2 tablespoons dried minced onion  
8 slices American cheese, divided  
2 (4 ounce) cans chopped green chiles, drained  
1 (4 ounce) can sliced mushrooms, drained

## Directions

In a medium bowl, mix together the ground beef, 1/4 cup of the steak sauce, fajita seasoning, and dried onion until well blended. Form the mixture into 8 patties. Set aside 4 of the patties. On the other 4 patties, place one slice of cheese, some of the green chilies, and some mushrooms. Place the other 4 patties over the top, press down, and seal the edges so the goodies do not escape.

Preheat an outdoor grill for low heat. Lightly oil grate.

Place patties on the grill, and let them brown on both sides. Once they begin to brown, brush the tops with remaining steak sauce. Continue to grill for about 30 minutes, basting frequently with steak sauce, until meat is no longer pink, and the juices run clear. When the meat is ready to come off the grill, place the remaining 4 slices of cheese over the tops of the patties. Serve on buns, or just by themselves.

# Buffalo Chicken Burgers with Blue Cheese

## Ingredients

1/4 cup light sour cream  
1/4 cup reduced fat blue cheese crumbles  
1/4 teaspoon Worcestershire sauce  
B  
1 1/2 pounds ground chicken  
1/4 cup hot pepper sauce  
1/2 teaspoon celery salt (optional)  
1/4 teaspoon poultry seasoning  
1/2 teaspoon paprika  
1 pinch cayenne pepper, or to taste  
1 tablespoon hot pepper sauce  
B  
4 Kaiser rolls, split  
4 leaves iceberg lettuce  
1/2 cup diced celery

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Stir the sour cream, blue cheese, and Worcestershire sauce together in a small bowl; set aside.

Mix the ground chicken, 1/4 cup hot sauce, celery salt, poultry seasoning, paprika, and cayenne pepper together in a mixing bowl until evenly blended. Form into four 3/4-inch-thick patties.

Cook the chicken burgers on the preheated grill 6 to 7 minutes until well marked. Spray the uncooked top of the burger with cooking spray, and flip the burgers over. Brush the cooked side with 1 tablespoon hot sauce, and continue cooking until no longer pink in the center and the juices run clear, about 5 minutes more. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

To assemble the burgers, place a lettuce leaf on each roll bottom. Top with a burger patty, then spoon on 2 tablespoons of blue cheese sauce, and 2 tablespoons celery. Place the top of the roll on top to finish the sandwich.

# Calico Burgers

## Ingredients

1 1/2 pounds ground beef  
1/2 cup cooked rice  
1/4 cup chopped onion  
1/4 cup chopped green pepper  
1 tablespoon dried parsley flakes  
1 teaspoon salt  
1/4 teaspoon garlic powder  
Dash pepper  
BARBECUE SAUCE:  
2/3 cup water  
1/4 cup ketchup  
3 tablespoons chili sauce  
1 teaspoon Worcestershire sauce  
1/4 teaspoon dried basil

## Directions

In a bowl, combine the first eight ingredients; mix well. Shape into four to six oval patties. Grill over hot coals until meat reaches desired doneness, about 15-20 minutes. Combine all sauce ingredients in a saucepan; simmer for 15 minutes. Serve with burgers.

# Pimento (Red Pepper) Cheese-Bacon Burgers

## Ingredients

1/3 cup Hellmann's<sup>B</sup>® or Best Foods<sup>B</sup>® Real Mayonnaise  
1/4 teaspoon Kosher salt  
1/4 teaspoon ground black pepper  
1/4 teaspoon cayenne powder  
1/4 pound extra sharp white Cheddar cheese, coarsely grated  
1/4 pound extra sharp yellow Cheddar cheese, coarsely grated  
1/3 cup drained and finely chopped roasted red peppers or piquillo  
1 1/2 pounds lean ground beef, shaped into burgers  
4 hamburger buns  
8 thick slices double smoked bacon, crisp-cooked

## Directions

Combine Hellmann's<sup>B</sup>® or Best Foods<sup>B</sup>® Real Mayonnaise, salt, pepper and cayenne in large bowl with fork. Stir in cheese and roasted peppers. Cover and refrigerate at least 30 minutes.

Meanwhile, shape ground beef into 4 patties. Season, if desired, with salt and black pepper; set aside.

Grill or pan fry burgers, turning once, 8 minutes or until desired doneness. During last 30 seconds of cooking, evenly top each burger with cheese mixture, then cook covered until cheese melts slightly. Arrange burgers on buns, then evenly top with bacon.

# Jalapeno-Blue Cheese Burgers

## Ingredients

2 pounds ground beef  
6 jalapeno peppers, seeded and chopped  
8 ounces crumbled blue cheese  
2 tablespoons onion powder  
2 tablespoons garlic powder  
2 tablespoons tamari or soy sauce  
2 teaspoons salt, or to taste  
4 slices Swiss cheese  
4 hamburger buns, split

## Directions

Preheat a grill for high heat.

In a large bowl, combine the ground beef, jalapeno peppers, blue cheese, onion powder, garlic powder, tamari and salt. Mix well using your hands. Pat lightly into 4 large fat patties.

Place patties on the grill, and cook for about 8 minutes per side, or until well done. Place a slice of cheese on top of each patty, and cover the grill until the cheese melts. Serve on buns with your favorite toppings.

# Cola Burgers

## Ingredients

1 egg  
1/2 cup cola-flavored carbonated beverage, divided  
1/2 cup crushed saltine crackers  
6 tablespoons French salad dressing, divided  
2 tablespoons grated Parmesan cheese  
1 1/2 pounds ground beef

## Directions

Preheat a grill for high heat. When the grill is hot, lightly oil the grate.

In a medium bowl, mix together the egg, 1/4 cup of cola, crackers, 2 tablespoons of French dressing, and Parmesan cheese. Crumble in the ground beef, and mix well. Form into 6 balls, and pat into 3/4 inch patties. Pour the remaining cola and dressing into a small bowl, and mix well.

Grill burgers for about 3 minutes per side. Brush with the dressing and cola, then grill for 8 to 10 more minutes, basting occasionally.

# Beer Burgers

## Ingredients

1 pound ground beef  
1 small onion, finely chopped  
3 cloves garlic, minced  
1 tablespoon Worcestershire sauce  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
1/4 cup beer

## Directions

Preheat an outdoor grill for medium-high heat and lightly oil the grate.

Mix the ground beef, onion, garlic, Worcestershire sauce, salt, and pepper in a bowl. Mix in the beer until absorbed by the meat mixture. Form into patties.

Cook on the preheated grill until the burgers are cooked to your desired degree of doneness, about 5 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).



# Thai Chicken Burgers

## Ingredients

1 cup mayonnaise  
1/4 cup flaked coconut, finely chopped  
1 tablespoon chopped fresh mint  
2 pounds ground chicken  
2 1/2 cups panko bread crumbs  
1/2 cup Thai peanut sauce  
2 tablespoons red curry paste  
2 tablespoons minced green onion  
2 tablespoons minced fresh parsley  
2 teaspoons soy sauce  
3 cloves garlic, minced  
2 teaspoons lemon juice  
2 teaspoons lime juice  
1 tablespoon hot pepper sauce  
8 hamburger buns, split and toasted

## Directions

In a small bowl, mix together mayonnaise, coconut, and mint. Cover, and refrigerate for at least 1 hour.

In a large bowl, mix together ground chicken, panko crumbs, Thai peanut sauce, curry paste, green onion, parsley, soy sauce, garlic, lemon juice, lime juice, and hot pepper sauce. Be careful not to over-mix. Divide into 8 equal size balls. Flatten into patties about 1/2 inch thick.

Preheat the grill for medium-high heat.

Lightly oil the grill grate. Grill burgers for 6 to 8 minutes per side, or until well done. Serve on toasted buns with Coconut-Mint Mayonnaise.

# Zippy Avocado Burgers

## Ingredients

1 Chilean Hass avocado, halved, pitted, peeled  
2 tablespoons lemon juice  
2 tablespoons red onion, finely chopped  
1 teaspoon prepared horseradish  
1/2 teaspoon salt  
1 pound ground beef, formed into 4 half-inch thick patties  
4 hamburger buns  
4 lettuce leaves  
8 tomato slices

## Directions

In medium bowl or sealable plastic bag, combine avocado, lemon juice, onion, horseradish and salt. Mash with fork or seal bag and squeeze to mash avocado and blend all ingredients. Cover mixture in bowl with plastic wrap pressed onto surface or avocado mixture.

Grill burgers to desired doneness. Serve on buns with lettuce and tomato and top with Zippy Avocado Spread.

# Paul Bunyan Burgers

## Ingredients

6 bacon strips, diced  
1 cup sliced fresh mushrooms  
3 thin slices onion  
1 egg, beaten  
1 tablespoon Worcestershire sauce  
1/2 teaspoon seasoned salt  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon prepared horseradish  
1 pound ground beef  
3 slices processed American cheese  
3 hamburger buns, split

## Directions

In a skillet, cook bacon until crisp. Remove with a slotted spoon to paper towels. In the drippings, saute mushrooms and onion until tender. Transfer to a bowl with a slotted spoon; add bacon. In another bowl, combine the egg, Worcestershire sauce, seasoned salt, salt, pepper and horseradish; add beef and mix well. Shape into six 1/4-in.-thick patties. Divide bacon mixture among three patties. top with a cheese slice; fold in corners of cheese. Top with remaining patties; seal edges. Grill, uncovered, over medium-hot heat for 10-12 minutes or until meat juices run clear, turning once. Serve on buns.

# Secret Burger Sauce

## Ingredients

1/2 cup mayonnaise  
1/4 cup ketchup  
1/2 cup chopped dill pickles  
1 teaspoon garlic powder  
1/2 teaspoon black pepper

## Directions

Stir together the mayonnaise, ketchup, pickles, garlic powder, and pepper in a bowl, and place a dollop on your hamburger!

# Teriyaki Burgers

## Ingredients

1 1/2 pounds ground beef  
1 (10.5 ounce) can Campbell's®  
Condensed Beef Broth  
1 tablespoon soy sauce  
2 teaspoons brown sugar  
1/4 teaspoon ground ginger  
6 Pepperidge Farm® Classic  
Sandwich Buns with Sesame  
Seeds, split

## Directions

Shape the beef into 6 (1/2-inch thick) burgers.

Cook the burgers in a 12-inch skillet over medium-high heat until well browned on both sides. Pour off any fat.

Stir the broth, soy sauce, brown sugar and ginger in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes for medium or to desired doneness. Serve the burgers and sauce on the buns.

# Skippy Burgers

## Ingredients

1 pound ground beef  
1/2 cup dry bread crumbs  
2 tablespoons Worcestershire sauce  
1/2 teaspoon garlic salt  
ground black pepper to taste  
1 (12 fluid ounce) can or bottle dark beer  
1/2 cup finely chopped onion  
1 fresh jalapeno chile pepper, finely chopped

## Directions

Preheat an outdoor grill for medium heat and lightly oil grate.

In a large bowl, mix together ground beef, dry bread crumbs, Worcestershire sauce, garlic salt, ground black pepper and approximately 1/2 of the dark beer. Mix until firm enough to form patties, using remaining dark beer as necessary.

Shape ground beef mixture into 4 thick patties. Create a well in the center of the patties, and fill with onion and jalapeno. Form the ground beef mixture back around the onions and jalapenos, and flatten.

Place patties on the prepared grill, and cook 5 minutes per side, or to desired doneness.

# Open-Face Swiss Burger

## Ingredients

1 pound frozen hamburger patties  
1 medium onion, thinly sliced  
1 medium green bell pepper,  
sliced  
8 ounces fresh mushrooms, sliced  
4 slices sandwich bread, toasted  
4 slices Swiss cheese  
sour cream

## Directions

Place hamburger patties in a large skillet over medium heat. Cook, turning, until cooked through.

In a separate skillet, cook onions, bell peppers, and mushrooms, stirring until tender.

Place 1 slice of Swiss cheese on top of each hamburger patty. Place hamburgers on top of bread. Top burgers with vegetables, then add a dollop of sour cream.

# Burly Burger

## Ingredients

- 2 slices white bread
- 1 (4 ounce) beef hamburger patty
- 1 teaspoon mayonnaise
- 1 egg
- 1 slice American cheese

## Directions

Place the bread in a toaster set to your desired level of darkness. Heat a skillet over medium-high heat. Fry the hamburger patty for about 5 minutes per side, until cooked through. While the patty is cooking, spread mayonnaise on one side of each piece of toasted bread and place them on a plate, mayonnaise side up.

Once the patty is cooked through, transfer it to one slice of bread. Crack the egg into the skillet and fry until the yolk is firm, about 3 minutes if you cover the pan. Place the egg onto the patty when done and top with a slice of cheese. Top with the other slice of bread. When finished, it should look like a sandwich.



# Veggie Burger with Gruyere and Mushrooms

## Ingredients

1 Morningstar Farms® Grillers® Prime Veggie Burgers  
1 slice Gruyere cheese or Swiss cheese  
1/2 teaspoon vegetable oil  
1/2 cup sliced fresh mushrooms  
1 thin slice red onion, separated into rings  
1 lettuce leaf  
1 thin slice tomato  
1 whole grain hamburger bun, split and toasted

## Directions

Cook Morningstar Farms® Grillers Prime® Veggie Burger according to package directions. Immediately top with cheese. Let stand about 1 minute or until cheese melts.

Meanwhile, in small nonstick skillet heat oil. Add mushrooms and onion. Cook, stirring frequently, over medium heat for 3 to 5 minutes or until tender.

Place lettuce leaf, tomato and veggie burger on bun bottom. Top with mushroom mixture and bun top.

# Southwest Chili Pepper Burgers

## Ingredients

2 large poblano chiles  
4 Morningstar Farms® Grillers®  
Vegan Veggie Burgers or Grillers  
Prime® Veggie Burgers  
1/4 teaspoon pepper  
2 (1.5 ounce) slices fat-free  
Cheddar cheese, Monterey Jack  
cheese, or soy cheese, halved  
diagonally  
3 tablespoons salsa

## Directions

Broil chilis on foil-lined broiler pan for 10 to 14 minutes or until charred, turning once. Wrap in foil. Let stand for 5 minutes. Remove skin and seeds from chilis. Cut into strips.

Place burgers on baking sheet. Sprinkle with pepper. Bake at 350F for 8 minutes. Turn. Bake for 10 minutes more. Top with pepper strips and cheese. Bake for 1 to 2 minutes more or until cheese melts. Serve with salsa.

**ON THE GRILL:** Preheat grill. Use a food thermometer to be sure patties reach minimum internal temperature of 160 degrees F.

# Aussie Works Burger

## Ingredients

- 1 pound ground beef
- 1 large onion, sliced
- 4 eggs
- 4 slices Canadian bacon
- 4 pineapple rings
- 4 slices Cheddar cheese
- 1 (8.25 ounce) can sliced beets, drained
- 4 slices tomato
- 4 lettuce leaves
- ketchup (optional)
- yellow mustard (optional)
- dill pickle relish (optional)
- mayonnaise (optional)
- 4 Kaiser rolls, split

## Directions

Preheat an outdoor grill for high heat.

When the grill is ready, lightly oil the grilling surface. Form the ground beef into four patties, and grill for 5 minutes per side, or until cooked through.

Meanwhile, melt butter in a large skillet over medium heat. Add onions, and fry until soft. Remove the onions from the skillet, and crack the eggs in the same skillet over medium heat. Cook until the yolks are solid, turning over once. Remove eggs, and set aside. Place the Canadian bacon in the same skillet, and fry until toasted. Remove the bacon, and turn the heat to high. Quickly fry the pineapple rings in the bacon drippings just until browned on each side.

To Assemble sandwiches: Set bottom of kaiser roll on a plate, and top with burger, a slice of cheese, a slice of Canadian bacon, one fried egg, fried onions, a few slices of beet, a slice of pineapple, a slice of tomato, and a leaf of lettuce. Decorate the top bun with ketchup, mustard, relish and mayonnaise as desired. Place over the burger. Repeat with remaining burgers.

# OMG Good Nut Burgers

## Ingredients

1 cup finely ground almonds  
1/2 cup minced onion  
1 carrot, minced  
1/4 cup tahini (sesame-seed paste)  
1/4 cup tamari or soy sauce  
3 tablespoons fresh lemon juice

## Directions

Preheat the oven broiler. Cover a baking sheet with aluminum foil and lightly grease.

In a medium bowl, mix together the almonds, onion, carrot, tahini, tamari sauce, and lemon juice. Form into 6 patties and place on baking sheet.

Broil burgers 5 minutes, then turn and broil the other side another 5 minutes. Watch to make sure the burgers don't burn. Remove, and garnish as desired.

# Salmon Rosemary Burgers

## Ingredients

2 1/2 pounds king salmon fillet, skinned and de-boned  
1 cup dry bread crumbs  
1/2 cup minced red onion  
1 tablespoon Dijon mustard  
2 teaspoons prepared horseradish  
2 eggs, lightly beaten  
1 tablespoon minced fresh rosemary  
1/2 teaspoon salt  
1/2 teaspoon freshly ground black pepper  
2 tablespoons olive oil

## Directions

Prepare the salmon by cutting into strips, cutting the strips crosswise, and chopping the fish until well minced. Be sure to remove any remaining bones.

In a large bowl, mix the minced salmon with bread crumbs, red onion, Dijon mustard, horseradish, and eggs. Season with rosemary, salt, and pepper. Chill at least 30 minutes in the refrigerator.

Preheat an outdoor grill for medium-high heat.

Form the salmon mixture into 8 burger patties. Lightly coat each patty with olive oil.

Place salmon patties on the grill, and cook 4 or 5 minutes on each side.

# Homemade Black Bean Veggie Burgers

## Ingredients

1 (16 ounce) can black beans,  
drained and rinsed  
1/2 green bell pepper, cut into 2  
inch pieces  
1/2 onion, cut into wedges  
3 cloves garlic, peeled  
1 egg  
1 tablespoon chili powder  
1 tablespoon cumin  
1 teaspoon Thai chili sauce or hot  
sauce  
1/2 cup bread crumbs

## Directions

If grilling, preheat an outdoor grill for high heat, and lightly oil a sheet of aluminum foil. If baking, preheat oven to 375 degrees F (190 degrees C), and lightly oil a baking sheet.

In a medium bowl, mash black beans with a fork until thick and pasty.

In a food processor, finely chop bell pepper, onion, and garlic. Then stir into mashed beans.

In a small bowl, stir together egg, chili powder, cumin, and chili sauce.

Stir the egg mixture into the mashed beans. Mix in bread crumbs until the mixture is sticky and holds together. Divide mixture into four patties.

If grilling, place patties on foil, and grill about 8 minutes on each side. If baking, place patties on baking sheet, and bake about 10 minutes on each side.

# Mushroom Swiss Burger

## Ingredients

1 pound ground beef  
1/2 sweet onion, chopped  
1 (4 ounce) package chopped fresh mushrooms  
3 cloves garlic, minced  
1 egg white  
1 teaspoon seasoned salt  
salt and ground black pepper to taste  
6 slices Swiss cheese  
6 hamburger buns

## Directions

Mix together the ground beef, onion, mushrooms, garlic, egg white, and seasoned salt in a bowl. Form six equal-sized hamburger patties from the mixture. Season burgers on each side with salt and pepper.

Heat a large skillet over medium-high heat. Lie the patties into the skillet and cook until golden brown, about 3 minutes per side. Top each with a slice of Swiss cheese shortly before removing the burgers from the skillet; serve on hamburger buns.

# Biggest Bestest Burger

## Ingredients

2 pounds ground beef  
1 onion, chopped  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 teaspoon dried basil  
1/4 cup Italian seasoned bread crumbs  
1 tablespoon grated Parmesan cheese  
1/3 cup teriyaki sauce  
6 slices American cheese  
6 onion rolls

## Directions

Preheat oven to broil.

In a large bowl, combine the ground beef, onion, salt, ground black pepper and basil; mix together well. Then add the bread crumbs, cheese and teriyaki sauce. Mix this together well and divide into 4 to 6 large, round balls.

Place the hamburger balls onto a broiler pan, evenly spaced. Press down on each ball, either with your palm or with a spatula, until a perfectly round patty is formed.

Broil for 8 minutes, turn each patty over, and broil for 8 minutes more. (Note: The outside of each patty should appear almost burnt.)

Turn off heat and place cheese slices on each patty. When cheese is melted, remove from oven and serve on onion rolls.



# Sweet Onion BBQ Burgers

## Ingredients

1/2 cup dry bread crumbs  
2 teaspoons onion salt  
2 teaspoons brown sugar  
1 egg, beaten  
1 pound ground beef  
1 1/4 cups barbecue sauce  
SAUCE:  
1/2 cup mayonnaise  
1/2 cup barbecue sauce  
1 teaspoon brown sugar  
ONION TOPPING:  
2 tablespoons butter  
1/4 cup honey  
2 large sweet onions, thinly sliced  
4 slices smoked Cheddar cheese  
4 hamburger buns, split

## Directions

In a bowl, combine the bread crumbs, onion salt and brown sugar. Add egg. Crumble beef over mixture and mix well. Shape into four patties. Place in a shallow dish; pour barbecue sauce over patties. Cover and refrigerate for 2-4 hours.

In a small bowl, combine the sauce ingredients; cover and refrigerate until serving. For topping, melt butter in a large skillet. Stir in honey until blended. Add onions; saute for 15-20 minutes or until tender and lightly browned. Keep warm.

Drain and discard barbecue sauce. Grill patties, uncovered, over medium-hot heat for 5-7 minutes on each side or until juices run clear. Top each with a cheese slice; grill 1 minute longer or until cheese is melted. Serve on buns with sauce and onion topping.

# Sour Cream Burgers

## Ingredients

2 pounds ground beef  
1 cup sour cream  
1 (1 ounce) envelope dry onion  
soup mix  
1/2 cup dry bread crumbs  
1/8 teaspoon pepper

## Directions

In a large bowl, mix together the ground beef, sour cream, onion soup mix, bread crumbs and pepper using your hands. Refrigerate while you heat up the grill so the flavors have a chance to blend.

Preheat a grill for medium heat. Form the ground beef into 8 balls, and flatten into patties.

Grill the patties for 6 to 8 minutes per side, or until well done.

# Spicy Burgers

## Ingredients

2 pounds ground beef  
2 teaspoons minced garlic  
2 fresh jalapeno peppers, seeded and minced  
1 small fresh poblano chile pepper, seeded and minced  
1 fresh habanero pepper, seeded and minced (optional)  
1 teaspoon crushed red pepper flakes  
2 tablespoons chopped fresh cilantro  
1 teaspoon ground cumin

## Directions

Preheat grill for high heat.

In a large bowl, mix together the beef, garlic, jalapeno peppers, poblano pepper, habanero pepper, red pepper flakes, cilantro, and cumin. Form into burger patties.

Lightly oil the grill grate. Place burgers on grill, and cook for 5 minutes per side, or until well done.

# Big Smokey Burgers

## Ingredients

2 pounds ground beef sirloin  
1/2 onion, grated  
1 tablespoon grill seasoning  
1 tablespoon liquid smoke  
flavoring  
2 tablespoons Worcestershire  
sauce  
2 tablespoons minced garlic  
1 tablespoon adobo sauce from  
canned chipotle peppers  
1 chipotle chile in adobo sauce,  
chopped  
salt and pepper to taste  
6 (1 ounce) slices sharp Cheddar  
cheese (optional)  
6 hamburger buns

## Directions

Preheat an outdoor grill for medium-high heat.

Combine ground sirloin, onion, grill seasoning, liquid smoke, Worcestershire sauce, garlic, adobo sauce, and chipotle pepper in a large bowl. Form the mixture into 6 patties. Season with salt and pepper.

Place burgers on preheated grill and cook until no longer pink in the center. Place a slice of Cheddar cheese on top of each burger one minute before they are ready. Place burgers on buns to serve.

# The Cuban Burger 'FRITA'

## Ingredients

3/4 pound ground beef  
1/4 pound ground pork  
1/2 cup dry bread crumbs  
1/4 cup milk  
1 egg  
1 tablespoon minced onion  
1 tablespoon ketchup  
2 teaspoons salt  
1/2 teaspoon Pimenton de la Vera  
(smoked Spanish paprika)  
1/2 teaspoon Worcestershire  
sauce  
1/4 teaspoon ground black  
pepper  
1/2 teaspoon vegetable oil

## Directions

Mix the ground beef, ground pork, bread crumbs, milk, egg, onion, ketchup, salt, Pimenton de la Vera, Worcestershire sauce, and pepper together in a large bowl until well combined; divide the mixture into 12 equal ball shapes. Place in refrigerator for 3 hours to allow the flavors to meld.

Heat the vegetable oil in a large skillet over medium heat. Cook the meatballs in the skillet, flattening them with the back of a spatula as they cook, about 7 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

# Cheesy Sauteed Onion Burgers

## Ingredients

3/4 cup very thinly sliced sweet onion  
1 tablespoon margarine  
1/2 teaspoon caraway seeds (optional)  
4 Morningstar Farms® Grillers® Prime Veggie Burgers or Grillers® Vegan Burgers  
1 tablespoon brown mustard or Dijon mustard  
2 ounces thinly sliced Gruyere cheese, Swiss cheese, or soy cheese

## Directions

Cook onion in hot margarine in nonstick frypan over medium-low heat, stirring frequently, for 14 to 18 minutes or until lightly browned. Stir in caraway seed, if desired.

Meanwhile, place patties on baking sheet. Bake at 350F for 8 minutes. Turn patties. Bake 7 minutes more. Spread mustard on top of patties. Top with cheese. Bake for 1 to 2 minutes more or until cheese melts.

Spoon onion over top of patties.

**ON THE GRILL:** Preheat grill. Use a food thermometer to be sure patties reach minimum internal temperature of 160 degrees F.

# Gyros Burgers

## Ingredients

1/2 pound lean ground beef  
1/2 pound lean ground lamb  
1/2 onion, grated  
2 cloves garlic, pressed  
1 slice bread, toasted and crumbled  
1/2 teaspoon dried savory  
1/2 teaspoon ground allspice  
1/2 teaspoon ground coriander  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1 dash ground cumin

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil grate.

In large bowl, combine ground beef, ground lamb, onion, garlic and bread crumbs. Season with savory, allspice, coriander, salt, pepper and cumin. Knead until mixture is stiff. Shape into 4 very thin patties (1/8 inch to 1/4 inch thick).

Cook patties for 5 to 7 minutes on each side, or until cooked through.

# Pig Burger

## Ingredients

2 slices focaccia bread  
1 tablespoon herb mayonnaise  
1/8 cup shredded lettuce  
2 slices ripe tomato  
1/4 pound grilled chicken breast  
3 slices bacon  
2 tablespoons guacamole

## Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Toast focaccia. Spread mayonnaise on one side of one slice, then top with lettuce, tomato, chicken, bacon and guacamole. Top with second slice of focaccia.



# Reuben Burgers

## Ingredients

2 pounds ground pork  
2 teaspoons salt  
1 teaspoon pepper  
1 garlic clove, minced  
1/2 cup sauerkraut, drained  
8 slices Swiss cheese  
8 hamburger buns, split and  
toasted

## Directions

In a bowl, combine pork, salt, pepper and garlic; mix well. Shape into 16 patties, about 3/8 in. thick. Spoon tablespoon sauerkraut in the center of eight patties; top each with a second patty and press edges to seal.

Grill, uncovered, over medium heat for 6-8 minutes on each side or until juices run clear. Top with cheese. Serve on buns.

# Red, White and Blue Burgers

## Ingredients

2 pounds ground beef sirloin  
1 red onion, diced  
1/2 (1 ounce) package dry ranch  
salad dressing mix  
4 ounces crumbled blue cheese

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Lightly mix together the ground sirloin, onion, ranch salad dressing mix, and blue cheese in a bowl. Form into 6 patties.

Grill the burgers for about 5 minutes per side on the prepared grill, until well done.

# Jay's A Number One Burgers

## Ingredients

1 pound ground round  
1/4 cup Italian seasoned bread  
crumbs  
1 egg  
1/4 cup steak sauce (e.g. A-1)  
1/4 cup shredded mozzarella  
cheese  
steak sauce (optional)

## Directions

Preheat grill for high heat.

In a large bowl, mix together the ground beef, seasoned bread crumbs, egg, 1/4 cup of steak sauce, and mozzarella cheese using your hands. Shape into 4 patties.

Lightly oil the grill grate. Cook patties for 5 minutes per side, or until well done. Baste with additional steak sauce while cooking if desired.

# Sizzling Southwest Burgers

## Ingredients

2 pounds ground beef  
1 (1.25 ounce) package taco seasoning mix  
1/4 cup chopped green bell pepper  
1/2 cup chopped onion  
4 slices pepperjack cheese  
2 tablespoons salsa  
2 tablespoons sour cream  
6 hamburger buns

## Directions

Preheat grill for high heat.

In a large bowl, mix together the ground beef, taco seasoning mix, bell pepper and onion using your hands. Form into 6 patties.

Lightly oil the grill grate. Cook burger patties for 5 minutes per side, or until well done. Place buns cut side down onto the grill to toast during the last minute or so. Top each burger with a slice of cheese before removing from the grill. Serve burgers on toasted buns topped with salsa and sour cream.

# Moist Turkey Burgers

## Ingredients

1/3 cup finely chopped onion  
1/2 teaspoon canola oil  
1/2 cup soft bread crumbs  
1/2 teaspoon reduced sodium soy sauce  
1/2 teaspoon Worcestershire sauce  
1/4 teaspoon garlic powder  
1/4 teaspoon poultry seasoning  
1/8 teaspoon ground mustard  
1/8 teaspoon pepper  
Dash salt  
1/2 pound lean ground turkey  
2 hamburger buns, split  
2 lettuce leaves  
2 slices tomato

## Directions

Place onion and oil in a small skillet; cover and cook for 3-4 minutes or until very soft, stirring occasionally. Cool.

In a large bowl, combine the bread crumbs, soy sauce, Worcestershire sauce, garlic powder, poultry seasoning, mustard, pepper, salt and onion. Crumble turkey over mixture and mix just until combined. Shape into two patties. Wrap in plastic wrap and refrigerate for at least 20 minutes.

In a nonstick skillet coated with nonstick cooking spray, cook patties over medium heat for 4-5 minutes on each side or until a meat thermometer reads 165 degrees F. Serve on buns with lettuce and tomato.

# Heather's Famous Barbeque Bunyan Burger

## Ingredients

2 pounds ground beef  
2 tablespoons barbeque seasoning  
1 tablespoon pureed chipotle peppers in adobo sauce  
1 (8 ounce) package cream cheese, softened  
1 teaspoon barbeque seasoning  
1 tablespoon butter  
1 small onion, chopped  
1/2 bell pepper (any color), chopped  
1 (4 ounce) package sliced fresh mushrooms  
1 tablespoon minced garlic  
1 cup shredded Cheddar cheese  
1/2 cup barbeque sauce

## Directions

Preheat an outdoor grill for high heat. When hot, lightly oil grate.

Mix together the ground beef, 2 tablespoons barbeque seasoning, and chipotle peppers in adobo sauce in a bowl; divide mixture into two halves; form each half into large rectangles, making one larger and thinner than the other; lay the rectangles on large sheets of aluminum foil.

Mix together the cream cheese and 1 teaspoon barbeque seasoning; spread on top of the smaller, thicker rectangle of meat.

Melt the butter in a skillet over medium-high heat. Cook the onion, bell pepper, mushrooms, and garlic in the hot butter until the onion has softened; spread atop the cream cheese mixture; top with the Cheddar cheese.

Place the thinner rectangle of meat atop the smaller piece by lifting the aluminum foil beneath it and flipping it onto the cream cheese and vegetable layer. Use your hands to form a seal around the edges of the loaf, making sure the cheese and vegetable mixture will not leak out during cooking. Fold the edges of the aluminum foil beneath the loaf upwards, so as to form a bowl, to keep the grease from leaking onto the grill while cooking. Brush the top of the loaf with barbeque sauce.

Cook on the preheated grill until the top of the loaf is cooked completely through, about 30 minutes. Slice into six even pieces to serve.

# Southwest Burgers

## Ingredients

2 tablespoons cilantro, chopped  
2 tablespoons diced red onions  
1 (1 pound) package Bob Evans®  
Zesty Hot Roll Sausage  
1/4 cup mild or medium salsa  
1/2 teaspoon chili powder  
1/2 teaspoon ground cumin  
black pepper to taste  
4 slices smoked Cheddar or  
favorite cheese  
4 kaiser or hard rolls

## Directions

On a clean cutting board, wash and chop cilantro and onions separately. In a large bowl combine sausage, salsa, onions, cilantro and seasonings. Form into 4 to 5 long oval patties, depending on size desired. Over medium heat on grill, cook burgers on each side until done (no longer pink in the center), about 10-15 minutes\*\* (depending on size). Melt cheese if desired over top before serving. Serve with rolls, salsa or favorite condiments and tortilla chips. Refrigerate leftovers.

# Juicy Deer and Bacon Burgers

## Ingredients

6 slices hickory-smoked bacon  
1/2 pound ground venison  
1/2 pound lean ground beef  
kosher salt  
fresh ground black pepper  
stout beer (such as Guinness®)  
Lea & Perrins Worcestershire  
Sauce  
4 hamburger buns, split

## Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Combine ground venison and ground beef in a bowl. Divide into 4 balls, and flatten into patties.

Heat a large skillet over medium heat. Place the burgers in the heated skillet and sprinkle each burger with salt, black pepper, a dash of beer, and a dash of Worcestershire sauce. Flip the burgers once a brown crust has formed on the bottom, about 5 to 10 minutes. Sprinkle the cooked side of the burgers with the salt, pepper, beer, and Worcestershire. Cook burgers another 5 to 10 minutes for well done. Top each patty with bacon and serve on hamburger buns.



# Mushroom-Smothered Beef Burgers

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Cream of Mushroom  
Soup (Regular or 98% Fat Free)  
1 pound ground beef  
1/3 cup Italian-seasoned dry  
bread crumbs  
1 small onion, finely chopped  
1 egg, beaten  
1 tablespoon vegetable oil  
1 tablespoon Worcestershire  
sauce  
2 tablespoons water  
1 1/2 cups sliced mushrooms

## Directions

Thoroughly mix 1/4 cup soup, beef, bread crumbs, onion and egg in a large bowl. Shape the beef mixture firmly into 4 (1/2-inch-thick) burgers.

Heat the oil in a 10-inch skillet over medium-high heat. Add the burgers and cook until they're well browned on both sides. Pour off any fat.

Add the remaining soup, Worcestershire, water and mushrooms to the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 10 minutes or until the burgers are cooked through.

# Garlic and Ranch Turkey Burgers

## Ingredients

1 pound ground turkey  
1 (1 ounce) package ranch dressing mix  
1 egg  
3 cloves garlic, minced  
1/4 cup Worcestershire sauce  
seasoned salt and pepper to taste

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Knead together the turkey, ranch mix, egg, garlic, Worcestershire sauce, seasoned salt, and pepper in a bowl until evenly combined; divide into 4 equal portions and form into patties.

Cook on the preheated grill about 5 minutes per side for well done. An instant-read thermometer inserted into the center should read 165 degrees F (74 degrees C).

# Tim's Famous Salsa Burgers

## Ingredients

1 pound ground beef  
4 teaspoons hot pepper sauce  
4 tablespoons salsa  
4 slices Cheddar cheese  
4 slices Monterey Jack cheese

## Directions

Preheat an outdoor grill for high heat and lightly oil grate.

Form the ground beef into 4 individual patties.

Grill patties over high heat for 2 to 4 minutes, then flip over.

Top the cooked side of each patty with a dash of hot pepper sauce, a teaspoon of salsa, a slice of Cheddar cheese and a slice of Monterey Jack cheese. Grill for 2 to 4 minutes or to desired doneness.

# Blue Cheese Burgers

## Ingredients

3 pounds lean ground beef  
4 ounces blue cheese, crumbled  
1/2 cup minced fresh chives  
1/4 teaspoon hot pepper sauce  
1 teaspoon Worcestershire sauce  
1 teaspoon coarsely ground black pepper  
1 1/2 teaspoons salt  
1 teaspoon dry mustard  
12 French rolls or hamburger buns

## Directions

In a large bowl, mix the ground beef, blue cheese, chives, hot pepper sauce, Worcestershire sauce, black pepper, salt, and mustard. Cover, and refrigerate for 2 hours.

Preheat grill for high heat. Gently form the burger mixture into about 12 patties.

Oil the grill grate. Grill patties 5 minutes per side, or until well done. Serve on rolls.

# Italian Burgers

## Ingredients

1 medium onion, chopped  
1/4 cup Italian salad dressing  
1 pound ground beef  
4 hamburger buns, split

## Directions

In a bowl, combine onion and salad dressing. crumble beef over mixture and mix well. Shape into four patties. Broil, grill or pan-fry until no longer pink. Serve on buns.

# Turkey Burgers

## Ingredients

1 pound ground turkey  
1 packet dry onion soup mix  
1/2 cup water  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper

## Directions

Preheat a grill for high heat.

In a large bowl, combine the ground turkey, soup mix, and water. Season with salt and pepper. Mix lightly using your hands, and form into 4 patties.

Lightly oil the grill grate. Grill patties 5 to 10 minutes per side, until well done.

# Thanksgiving Flavored Turkey Burgers

## Ingredients

1/4 cup butter  
1 onion, finely chopped  
1/2 cup finely chopped celery  
3 pounds ground turkey breast  
1 (6 ounce) package chicken-flavored dry bread stuffing mix  
2 eggs  
16 hamburger buns, split  
1 (16 ounce) can cranberry sauce  
whipped cream cheese

## Directions

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Heat the butter in a skillet over medium-low heat, and cook and stir the onion and celery until the onion is soft and translucent, about 5 minutes.

Place the cooked onion and celery in a large bowl with the ground turkey, stuffing mix, and eggs; mix to thoroughly combine. Form the mixture into 16 patties. Unlike hamburger, these patties will not change shape while cooking, so make them even in size.

Grill the turkey burgers on the preheated grill until no longer pink in the center and the juices run clear, about 5 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Place each patty on a hamburger bun, and top with cranberry sauce and a dollop of whipped cream cheese to serve.

# Bill's Beefuna Burgers

## Ingredients

1 1/2 pounds ground round  
1 (6 ounce) can tuna packed in oil,  
drained  
1 large sweet onion, finely  
chopped  
3 tablespoons sweet pickle relish  
seasoning salt and pepper to taste  
6 hamburger buns, split

## Directions

Preheat an outdoor grill for medium-high heat. When grill is hot, lightly oil the grate.

In a large bowl, mix together the ground beef, tuna, onion, and relish. Season with seasoning salt and pepper to your liking. Form the meat mixture into 6 patties.

Place patties on the hot grill, and cook for 6 to 9 minutes on each side, or until cooked through. Serve on buns with the usual toppings.



# The Stowe Show Sweet Burger

## Ingredients

2 cups Worcestershire sauce  
2 cups brown sugar  
2 teaspoons garlic powder  
2 teaspoons seasoned salt  
1 1/2 teaspoons celery seed  
1 teaspoon Italian seasoning  
1 teaspoon chopped fresh basil leaves  
5 pounds ground beef  
1 onion, diced  
salt to taste  
ground black pepper to taste

## Directions

Preheat the grill for high heat.

In a saucepan, mix the Worcestershire sauce, brown sugar, garlic powder, seasoned salt, celery seed, Italian seasoning, and basil. Stirring constantly, bring to a boil and cook 1 minute.

In a large bowl, mix the sauce, ground beef, and onion. Form into burgers.

Lightly oil the grill grate. Place burgers on the grill, and cook 5 minutes per side, or until well done. Season with salt and pepper.

# Good Burger

## Ingredients

1 pound ground beef chuck  
1/2 small yellow onion, finely  
chopped  
6 tablespoons brown sugar  
1 teaspoon Cajun seasoning  
1 teaspoon garlic powder  
2 tablespoons steak sauce  
1/4 cup Italian seasoned bread  
crumbs

## Directions

Preheat an outdoor grill for high heat, and lightly oil grate.

In a medium bowl, mix ground chuck, onion, brown sugar, Cajun seasoning, garlic powder, steak sauce, and Italian seasoned bread crumbs. Form the mixture into four burger patties.

On the prepared grill, cook the burgers 3 to 5 minutes on each side, or to desired doneness.

# Teriyaki Burgers

## Ingredients

1 (8 ounce) can water chestnuts,  
drained and chopped  
1/3 cup teriyaki sauce  
2 tablespoons chopped green  
onions  
salt and pepper to taste  
1 1/2 pounds ground beef  
7 hamburger buns, split  
14 slices tomato  
7 leaves lettuce

## Directions

In a large bowl, combine the water chestnuts, teriyaki sauce, onions, salt and pepper. Crumble beef over mixture and mix just until combined. Shape into seven 1/2-in.-thick patties. Grill, covered, over indirect medium heat for 6-8 minutes on each side or until meat is no longer pink. Serve on buns with tomato and lettuce.

# Onion and Cheddar Burgers

## Ingredients

2 pounds ground beef  
1 cup chopped onion  
1 egg, beaten  
1/2 cup ketchup  
1 teaspoon salt  
1/2 teaspoon pepper  
1/4 teaspoon dried oregano  
1 tablespoon Worcestershire sauce  
3/4 cup shredded Cheddar cheese  
6 hamburger buns

## Directions

In a large bowl, combine beef, onion, egg and ketchup. Season with salt, pepper, oregano, and Worcestershire sauce. Lightly mix in cheddar cheese. Shape beef mixture into 6 thick patties. Preheat oven on broiler setting.

Place hamburgers on broiler pan. Broil, turning once, until cooked through, about 5 minutes per side. Serve on hamburger buns.

# Buffalo Blue Cheese Chicken Burgers

## Ingredients

1 pound ground chicken  
1 cup dry bread crumbs  
3/4 cup crumbled blue cheese  
1 extra large egg  
1/4 cup onion, chopped (optional)  
1/3 cup buffalo wing sauce  
4 hamburger buns, split and  
toasted

## Directions

Mix together the chicken, bread crumbs, blue cheese, egg, onion, and wing sauce in a mixing bowl until evenly combined. Form into 4 patties and place between sheets of waxed paper or plastic wrap. Place into an airtight container and refrigerate overnight for best results.

Preheat an outdoor grill for medium-high heat, and lightly oil grate.

Cook the patties on the preheated grill until no longer pink in the center and the juices run clear, about 3 minutes per side. Serve on toasted buns with condiments of your choice.

# Horseradish Burgers

## Ingredients

1 1/2 pounds ground beef  
1/2 cup steak sauce, (e.g. A-1),  
divided  
2 tablespoons prepared  
horseradish  
2 tablespoons finely chopped  
fresh parsley  
2 tablespoons finely chopped  
green onion  
4 slices Muenster cheese  
4 hamburger buns, split and  
toasted

## Directions

Heat an outdoor grill for high heat.

In a bowl, mix 6 tablespoons steak sauce, horseradish, parsley, and green onion. Form the ground beef into 4 patties. Brush the patties with the remaining steak sauce.

Place patties on the grill, and brush with the remaining steak sauce. Grill for 6 to 8 minutes per side, or until meat is no longer pink. Top with Muenster cheese and the horseradish sauce, and serve on buns.

# Goat Cheese Stuffed Lamb Burgers

## Ingredients

1 teaspoon olive oil  
1/2 cup diced onion  
2 pounds ground lamb  
1 egg  
1 cup bread crumbs  
1 clove garlic, minced  
4 1/2 teaspoons salt  
1 tablespoon ground black pepper  
4 ounces soft goat cheese  
1 tablespoon extra-virgin olive oil  
1 tablespoon chopped fresh basil leaves  
1 tablespoon chopped fresh oregano

## Directions

Heat 1 teaspoon of olive oil in a small skillet over medium heat. Cook and stir the onions in the oil until soft and translucent, about 5 minutes.

Gently knead together the softened onions, lamb, egg, bread crumbs, garlic, salt, and pepper. Divide the mixture into 6 parts and roll into balls, then cover and refrigerate until ready to use.

Mix together the goat cheese, extra-virgin olive oil, basil, and oregano until well combined; cover and chill for 5 minutes.

Preheat an outdoor grill for medium-high heat.

Working with one portion of meat at a time, make an indentation in the center of the ball with your thumb. Fill the indentation with a heaping tablespoon of the goat cheese mixture. Gently pull and form the meat patty around the cheese filling, making a burger-shaped patty. Repeat with each ball of the lamb mixture.

Grill the patties on the preheated grill until no longer pink in the center and well done, about 8 minutes per side.

# Goat Cheese and Spinach Turkey Burgers

## Ingredients

1 1/2 pounds ground turkey breast  
1 cup frozen chopped spinach, thawed and drained  
2 tablespoons goat cheese, crumbled

## Directions

Preheat the oven broiler.

In a medium bowl, mix ground turkey, spinach, and goat cheese. Form the mixture into 4 patties.

Arrange patties on a broiler pan, and place in the center of the preheated oven 15 minutes, or until done.



# South-of-the-Border Burgers

## Ingredients

2 tablespoons salsa  
2 tablespoons canned black beans, rinsed and drained  
2 tablespoons frozen corn kernels, thawed  
2 teaspoons chopped fresh parsley  
1 Morningstar Farms® Grillers® Original  
1 teaspoon lime juice or lemon juice  
1/4 teaspoon chipotle chili powder or chili powder  
2 corn tortillas, warmed

## Directions

In small bowl stir together salsa, beans, corn and parsley. Set aside.

Brush Morningstar Farms Grillers Original veggie burger with lime juice. Sprinkle on both sides with chili powder. Cook burger according to package directions. Cut in half.

Serve burger halves in tortillas with salsa mixture.

# Campbell's Kitchen French Onion Burgers

## Ingredients

1 pound ground beef  
1 (10.5 ounce) can Campbell's®  
Condensed French Onion Soup  
4 slices American cheese  
4 round hard rolls

## Directions

Shape the beef into 4 (1/2-inch) thick burgers.

Heat a 10-inch skillet over medium-high heat. Add the burgers and cook until they're well browned on both sides. Remove the burgers and set aside. Pour off any fat.

Stir in the soup. Heat to a boil. Return the burgers to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the burgers are cooked through. Top with cheese and continue cooking until the cheese melts. Serve burgers in rolls with soup mixture for dipping.

# Spicy Chipotle Turkey Burgers

## Ingredients

1 pound ground turkey  
1/2 cup finely chopped onion  
2 tablespoons chopped fresh cilantro  
1 chipotle chile in adobo sauce, finely chopped  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon seasoned salt  
1/4 teaspoon black pepper  
4 slices mozzarella cheese  
4 hamburger buns, split and toasted

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil grate. Place the ground turkey, onion, cilantro, chipotle chile pepper, garlic powder, onion powder, seasoned salt, and black pepper in a mixing bowl; mix well. Form into 4 patties.

Cook the hamburgers on the preheated grill until the turkey is no longer pink in the center, about 4 minutes per side. Place the mozzarella slices on the patties 2 minutes before they are ready. Serve on the toasted buns.