

The Ultimate Burger

Stephanie Collins

Burgers:

1 lb. ground chuck
2 Tbsp. Worcestershire sauce
2 garlic cloves
Fresh parsley, chopped
Salt and pepper

Sautéed onions:

1 large onion, diced
Butter
Spicy mustard
Water

Combine burger ingredients; form into patties. Do not overwork the patties, as this makes them tough.

Sauté the onion pieces in butter. Once they are caramelized, add spicy mustard and a splash of water for moistness.

To assemble burgers, use toasted poppy seed rolls. Add a patty, sautéed onions, Brie or blue cheese, and arugula.

Pizza Burgers

Patricia Cooper

1 lb. hamburger meat
½ onion, chopped
1 can tomato soup
Garlic salt

Italian seasoning
Cheddar cheese
Jalapeño peppers, sliced

Brown hamburger meat and onion together. Add tomato soup and seasonings to taste. Open hamburger buns and toast under broiler. Spread hamburger mixture over each open face bun. Sprinkle with Cheddar cheese and top with jalapeños. Place back under broiler long enough to melt cheese. Serve open faced.