



Big Juicy Burger | Grilled Gourmet Beef Patty Recipe

directions

1. In a large bowl, combine salt and pepper, and the ground meats. Mix until well combined; do not over mix.
2. Form the meat into 4 or 8 uniform-sized balls and shape into burger patties.
3. Place the patties on the grill and cook for about 7-10 minutes on the first side. Do not mess with the patties; allow to cook. When the burgers no longer stick to the grill, flip them over. Allow to cook on the other side for 5-7 minutes.
4. Toast the buns in a toaster oven or on the grill.
5. Add the blue cheese or any of your other favorite cheeses, plus all your favorite toppings.

4 <i>servings</i>	5 min <i>prep time</i>	20 min <i>cook time</i>
ingredients 1 lb. Swaggerty's Farm Sausage 1 lb. ground sirloin or any lean ground beef Salt and fresh cracked pepper Blue cheese or American cheese Lettuce, sliced tomatoes, sliced onions, pickles, and any other favorites 4 or 8 large hamburger buns		

To Serve

Serve with extra napkins and your favorite summer side dishes.

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