



Circle of Friends
Cookbook

Burger Recipes



Denise's Pizza Burgers

2-1/2 lbs. ground beef
1/4 c. soft bread crumbs
1/2 c. shredded mozzarella
cheese
10 to 12 slices pepperoni,
quartered
1 T. dried basil

1 T. Italian seasoning
1/2 t. pepper
8-oz. can pizza sauce, divided
8 to 10 kaiser rolls, split
8 to 10 slices mozzarella or
provolone cheese

In a large bowl, mix together beef, bread crumbs, shredded cheese, pepperoni, seasonings and 1/4 cup pizza sauce. Form into 8 to 10 burgers. Grill over medium-high heat to desired doneness. Warm remaining pizza sauce. Serve burgers on kaiser rolls, topped with cheese slices and a spoonful of pizza sauce. Makes 8 to 10 servings.



Cuban Burgers

1 lb. ground beef, formed
into 4 burgers

1/4 c. mayonnaise

1 T. Dijon mustard

4 ciabatta or Italian rolls,
split

8 dill pickle sandwich slices

4 slices cooked deli ham

4 slices Swiss cheese

Grill or pan-fry burgers as desired. Meanwhile, in a small bowl, blend mayonnaise and mustard; spread over cut sides of rolls. Layer bottom halves of rolls with pickles, burgers, ham and cheese; add top halves. Wrap each burger tightly in aluminum foil. Place on a grill over low heat; weight with a heavy skillet. Cook, turning once, for about 7 minutes, until heated through and cheese is melted. Makes 4 servings.



Mini Onion Burgers

1 red onion, sliced
1 lb. lean ground beef
1/4 t. salt
1/8 t. pepper

12 to 15 small potato rolls,
split
Optional: mustard, catsup,
mayonnaise

Preheat a flat-top grill pan over high heat. Add onion and cook until tender, about 10 minutes; remove to a bowl. In a separate bowl, mix beef, salt and pepper. Form into small burgers, about 2 inches across. Add burgers to grill pan; cook 3 to 4 minutes per side. Serve burgers on rolls with grilled onion, Special Sauce and other toppings, if desired. Makes 12 to 15 servings.

Special Sauce:

6 T. mayonnaise
2 T. Dijon mustard
1/2 to 1 t. cayenne pepper

Mix all ingredients in a small bowl.



Big Backyard South-of-the-Border Burgers

4-oz. can chopped green
chiles, drained
12 round buttery crackers,
crushed
1/4 c. picante sauce
1/2 t. smoke-flavored
cooking sauce
4-1/2 t. chili powder
1 T. ground cumin

1/2 t. salt
1/2 t. pepper
2 lbs. lean ground beef
1/2 lb. ground pork sausage
6 slices Pepper Jack cheese
6 sesame seed hamburger
buns, split
Garnish: lettuce leaves,
sliced tomato

In a large bowl, combine chiles, crackers, sauces and seasonings. Crumble beef and sausage over mixture. Mix well and form into 6 burgers. Grill, covered, over medium heat for 5 to 7 minutes on each side, or until no longer pink. Top with cheese; grill until cheese is melted. Toast buns on grill, cut-side down, for one to 2 minutes. Serve burgers on buns, garnished as desired. Makes 6 servings.

Philly Cheesesteak Burgers

1 sweet onion, thinly sliced
1 T. olive oil
1 red pepper, thinly sliced
8-oz. pkg. sliced mushrooms
1-1/2 lbs. ground beef
sirloin, formed into 6
oval-shaped burgers

12 thin slices provolone
cheese
6 hoagie or sub buns, split
Optional: pepperoncini slices

In a skillet over medium heat, cook onion in oil for 5 minutes, stirring occasionally. Add red pepper and mushrooms; cook until tender, 4 to 5 minutes. Drain and set aside. Place burgers on a grill over medium-high heat. Cover and cook for about 3 minutes per side. Remove from heat; top each burger with 2 slices cheese. Cover and let stand 2 to 3 minutes, until cheese melts. Place burgers on buns. Top with onion mixture and pepperoncini, if desired. Makes 6 servings.



Irene's Portobello Burgers

4 portobello mushroom caps

1 c. Italian salad dressing

4 sourdough buns, split

4 slices Muenster or Gruyère
cheese

Garnish: romaine lettuce

Combine mushroom caps and salad dressing in a plastic zipping bag, turning to coat. Chill 30 minutes, turning occasionally. Remove mushrooms, discarding dressing. Grill mushrooms over medium heat, covered, for 2 to 3 minutes on each side. Toast buns on grill, cut-side down, for about one minute. Top each bun with a mushroom, a cheese slice and lettuce. Makes 4 servings.



Open-Faced Fruited Turkey Burgers

1 lb. ground turkey
3 to 4 peaches, halved,
pitted, diced and divided
salt and pepper to taste
4 slices Monterey Jack
cheese

1/2 c. blueberries
1/4 t. chili powder
4 thick slices country bread,
toasted
Garnish: fresh mint

In a bowl, combine turkey, 1/4 of peaches, salt and pepper. Mix well and form into 4 burgers. Grill over medium-high heat until no longer pink, about 5 minutes per side. Top each burger with a cheese slice; cover and cook for one minute more. Meanwhile, in a large skillet over medium heat, combine remaining peaches, blueberries and chili powder. Cook, stirring occasionally, until heated through, about 5 minutes. Serve each burger on a toasted bread slice, topped with peach mixture. Garnish with fresh mint. Makes 4 servings.



Open-Faced Lone Star Burgers

1/4 c. onion, chopped	6 slices frozen garlic Texas toast
2 cloves garlic, minced	
1/4 t. dried thyme	8-oz. can tomato sauce
1-1/2 c. shredded Colby Jack cheese, divided	1 t. Worcestershire sauce
1-1/2 lbs. ground beef	1 t. steak sauce
	1 T. brown sugar, packed

In a large bowl, combine onion, garlic, thyme and one cup cheese. Crumble beef over top and mix well. Form into 6 oval-shaped burgers. In a large skillet over medium heat, cook burgers for 5 to 6 minutes per side, to desired doneness. Meanwhile, prepare toast according to package directions. Drain burgers; set aside and keep warm. Add sauces and brown sugar to the skillet. Bring to a boil; cook and stir for 2 minutes, or until slightly thickened. Return burgers to skillet; turn to coat. Sprinkle with remaining cheese. Serve burgers on toast slices. Makes 6 servings.

Seaside Shrimp Burgers

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| 1 lb. cooked shrimp, finely chopped | seafood seasoning, salt and pepper to taste |
| 3 T. celery, chopped | 2 T. oil |
| 2 T. green onion, chopped | 4 hamburger buns, split and toasted |
| 2 T. fresh parsley, chopped | Garnish: lettuce leaves, sliced tomato, sliced sweet onion, tartar sauce |
| 1-1/2 t. lemon zest | |
| 1 c. soft bread crumbs | |
| 3 T. mayonnaise | |
| 1 egg, beaten | |

In a bowl, combine shrimp, celery, onion, parsley and zest. Add bread crumbs, mayonnaise, egg and desired seasonings. Mix well and form into 6 burgers; wrap in plastic wrap. Chill for 30 minutes to 2 hours. Heat oil in a large non-stick skillet over medium-high heat. Cook burgers until golden, about 4 minutes per side. Drain on paper towels. Serve burgers on toasted buns, garnished as desired. Makes 4 servings.



Stuffed Bacon Cheeseburgers

1 lb. ground beef
1 T. garlic, minced
1 T. steak seasoning
1 T. dried parsley
1/2 t. paprika
1/2 t. onion powder
1 T. Worcestershire sauce
4 slices bacon, halved and
crisply cooked

2 slices Cheddar cheese,
quartered
salt and pepper to taste
4 hamburger buns, split
Garnish: mustard, catsup,
mayonnaise

In a bowl, mix beef, garlic, seasonings and Worcestershire sauce just until combined. Form into 8 thin burgers. Top each of 4 burgers with 2 pieces of bacon and 2 slices of cheese. Add another burger and seal edges; sprinkle with salt and pepper. Grill burgers over medium heat to desired doneness. Serve burgers on buns, garnished as desired. Makes 4 servings.



Hometown Diner Patty Melts

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| 1 onion, thinly sliced | seasoned salt and pepper to |
| 2 to 3 T. butter, softened | taste |
| and divided | 8 slices rye bread |
| 1 lb. lean ground beef, | 8 slices Swiss cheese |
| formed into 4 thin patties | |

In a skillet over medium heat, cook onion in one tablespoon butter about 10 minutes, until caramelized and golden. On a griddle over medium heat, brown beef patties about 6 minutes per side, until no longer pink in center. Season beef patties with salt and pepper to taste; set aside. Wipe griddle clean with a paper towel. Spread remaining butter over one side of each bread slice; place 4 slices butter-side down on hot griddle. Top each bread slice with a cheese slice, a beef patty, 1/4 of onion mixture, another cheese slice and another bread slice, butter-side up. Cook sandwiches on griddle over medium-low heat, until golden on both sides and cheese is melted. Makes 4 servings.

Salmon Burgers with Dill

1-1/4 lb. salmon fillet
1/3 c. panko bread crumbs
2 green onions, chopped
1 t. lemon zest
salt and pepper to taste
2 T. fresh dill, chopped and
divided

1/4 c. tartar sauce
4 whole-wheat hamburger
buns, split
Garnish: lettuce leaves

Slice or pull skin from salmon fillet; coarsely chop salmon. In a food processor, combine salmon, bread crumbs, onions, zest, salt, pepper and one tablespoon dill. Process until salmon is coarsely chopped to the consistency of ground beef. Form mixture into 4 burgers; spray with non-stick vegetable spray. Grill burgers over medium-high heat for 5 minutes on each side. Stir remaining dill into tartar sauce. Top each bun with lettuce leaves, a burger and a dollop of tartar sauce. Makes 4 servings.



Island Burgers

1 lb. ground beef
1 lb. ground turkey
Optional: 1.35-oz. pkg.
onion soup mix
seasoned salt to taste
6 to 8 hamburger buns, split
and toasted

1/2 lb. deli shaved ham,
warmed
6 to 8 pineapple slices
1/2 c. French salad dressing

In a bowl, mix beef and turkey together; blend in soup mix, if desired. Form into 6 to 8 burgers. Place on a broiling pan or grill; sprinkle on both sides with seasoned salt. Broil or grill burgers to desired doneness. Serve on toasted buns, topped with ham, a slice of pineapple and a drizzle of salad dressing. Makes 6 to 8 servings.

Baked French Fries:

5 potatoes, peeled and sliced
into wedges
1 T. canola oil
1.35-oz. pkg. onion soup mix
seasoned salt to taste

Combine all ingredients in a plastic zipping bag. Seal; shake until potatoes are coated. Spread on an ungreased baking sheet. Bake at 400 degrees until potatoes are tender and crispy, 20 to 30 minutes. Makes 5 servings.

Mexican Fiesta Burgers

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| 1 avocado, halved, pitted and diced | 1/4 c. fresh cilantro, chopped |
| 1 plum tomato, diced | 1/2 t. chili powder |
| 2 green onions, chopped | 1/2 t. ground cumin |
| 1 to 2 t. lime juice | salt and pepper to taste |
| 1-1/4 lbs. ground beef | 1-1/4 c. shredded Pepper Jack cheese |
| 1 egg, beaten | 5 hamburger buns, split |
| 3/4 to 1 c. nacho-flavored tortilla chips, crushed | |

In a bowl, combine avocado, tomato, onions and lime juice; mash slightly and set aside. In a separate large bowl, mix beef, egg, chips, cilantro and seasonings. Form into 5 burgers. Grill burgers over medium-high heat to desired doneness, turning to cook on both sides. Sprinkle cheese over burgers; grill until melted. Serve on buns, topped with avocado mixture. Makes 5 servings.



Peppery Tuna Burgers

1/2 c. sour cream
1 t. honey Dijon mustard
2 T. fresh parsley, chopped
2 T. shallot, chopped
1-1/2 lbs. tuna steak, one-
inch thick, cut into 6
pieces

2 t. Montreal steak seasoning
6 slices sourdough bread,
halved
Garnish: curly lettuce or
mixed salad greens

In a small bowl, blend sour cream, mustard, parsley and shallot; cover and chill. Rub both sides of tuna steak pieces with seasoning. On a grill coated with non-stick vegetable spray, cook tuna over medium-high heat for 5 minutes on each side. Place each tuna steak on a halved bread slice; top with lettuce. Spread remaining bread slices with sour cream mixture; add to sandwiches. Makes 6 servings.



Greek Turkey Burgers

1 lb. ground turkey
4-oz. container crumbled
feta cheese
1/2 c. sliced black olives
2 t. dried oregano

pepper to taste
2 to 3 pita rounds, halved
and split
Garnish: romaine lettuce,
chopped tomato

In a large bowl, combine all ingredients except pitas and garnish. Mix gently and form into 4 to 6 burgers. Lightly coat a grill with non-stick vegetable spray. Cook burgers over medium-high heat for 5 to 6 minutes on each side. Serve burgers inside pita halves, topped with lettuce and tomato. Makes 4 to 6 servings.



Bean & Chile Burgers

16-oz. can black beans,
drained and rinsed

11-oz. can corn, drained

4-oz. can green chiles

1 c. cooked rice

1/2 c. cornmeal

1 t. onion powder

1/4 t. garlic powder

salt to taste

2 T. oil

4 sandwich buns, split

Optional: salsa

Mash beans in a large bowl; add corn, chiles, rice, cornmeal, onion powder and garlic powder. Form mixture into 4 burgers; sprinkle with salt. Heat oil in a skillet over medium heat. Add burgers and cook until golden on both sides. Serve on buns, topped with salsa, if desired. Makes 4 servings.



Open-Faced Onion-Mushroom Burgers

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| 2 t. olive oil | 1/4 t. cayenne pepper |
| 1 sweet onion, thinly sliced | 1/4 t. pepper |
| 8-oz. pkg. sliced mushrooms | 1 lb. ground beef round,
formed into 4 burgers |
| 1 t. salt, divided | 2 English muffins, split and
toasted |
| 2 t. balsamic vinegar | |
| 1-1/2 T. paprika | |
| 1/2 t. dried thyme | |

Heat oil in a skillet over medium-high heat. Cook onion until golden, about 5 minutes. Add mushrooms and 1/2 teaspoon salt; cook and stir for 5 minutes. Stir in vinegar. Remove onion mixture to a bowl and set aside. Mix remaining salt and seasonings in a shallow bowl; coat burgers with seasoning mixture. On a grill over medium-high heat, grill burgers about 4 minutes on each side. Serve burgers on toasted muffin halves, topped with onion mixture. Makes 4 servings.



Italian Meatball Burgers

1/2 lb. sweet Italian ground
pork sausage
1 lb. ground beef sirloin
1 t. dried oregano
1 t. dried basil
1/2 t. salt

1/2 t. fennel seed, crushed
1/4 t. garlic powder
6 slices mozzarella cheese
6 Italian rolls, split
Garnish: tomato-basil pasta
sauce, warmed

In a bowl, combine sausage, beef and seasonings. Mix well and form into 6 burgers. Lightly coat a grill with non-stick vegetable spray. Grill burgers over medium-high heat for 5 minutes; turn and continue grilling for 2 minutes. Top burgers with cheese; grill an additional 5 minutes. Remove burgers from grill; let stand for several minutes. Toast roll halves on grill, cut-side down. Top burgers with a dollop of pasta sauce; sandwich burgers in rolls to serve. Makes 6 servings.

Yummy Blue Cheese Burgers

2 lbs. ground beef, formed
into 6 burgers

Cajun seasoning to taste

1 c. half-and-half

1 clove garlic, finely minced

1 t. dried rosemary

1 t. dried basil

4-oz. container crumbled
blue cheese

6 kaiser rolls, split, toasted
and buttered

Sprinkle burgers with Cajun seasoning. Grill over medium-high heat to desired doneness. While burgers are grilling, combine half-and-half, garlic and herbs in a small saucepan. Bring to a boil over medium heat; simmer until thickened and reduced by half. Add blue cheese; stir just until melted. Place burgers on toasted rolls; spoon sauce over burgers. Add a dollop of Onion-Mushroom Topping, if desired. Makes 6 servings.

Onion-Mushroom Topping:

1 c. onion, sliced

8-oz. pkg. sliced mushrooms

1 to 2 T. butter

In a skillet over medium heat, sauté onion and mushrooms in butter until tender, about 5 minutes.

Fajita Turkey Burgers

1/4 c. salsa verde
1 T. fresh cilantro, chopped
1 avocado, halved, pitted and
divided
1/2 c. onion, finely chopped
1/2 c. red pepper, finely
chopped
1/2 c. green pepper, finely
chopped
2 to 3 t. olive oil

2 t. fajita seasoning, divided
1/4 t. salt, divided
1 lb. ground turkey
1 c. soft bread crumbs
1 T. tomato paste
1 egg white, beaten
4 whole-wheat hamburger
buns, toasted
Optional: shredded Mexican-
blend cheese

In a small bowl, combine salsa, cilantro and 2 tablespoons chopped avocado; set aside. In a skillet over medium-high heat, sauté onion and peppers in oil for 5 minutes, or until tender. Stir in 1/2 teaspoon fajita seasoning and 1/8 teaspoon salt. Cool; remove onion mixture to a large bowl. Add turkey, bread crumbs, tomato paste, egg white and remaining fajita seasoning and salt. Mix gently; form into 4 thick burgers. Add burgers to skillet; cook 4 minutes on each side, or to desired doneness. Sandwich burgers on toasted buns. Top with salsa mixture, cheese, if desired, and slices of remaining avocado. Makes 4 servings.

Smoky Bacon-Gouda Burgers

6 slices bacon, chopped
1/4 c. onion, finely chopped
2 T. olive oil
1-3/4 c. onion, thinly sliced
1/4 c. steak sauce
1-1/2 lbs. ground beef sirloin
2 t. Worcestershire sauce
1 t. hot pepper sauce
1 T. Montreal steak
seasoning

4 slices smoked Gouda
cheese
4 kaiser rolls or onion rolls,
split and toasted
Optional: additional crisply
cooked bacon, sliced
tomato, lettuce leaves

In a skillet over medium heat, cook bacon until crisp. Drain bacon and set aside in a small bowl; reserve one tablespoon drippings in skillet. Add chopped onion to skillet; cook until soft, 2 to 3 minutes. Add onion to bacon in bowl. Heat oil in skillet; add sliced onion and sauté, covered, until golden, about 10 minutes. Place sautéed onion in a separate bowl; stir in steak sauce and set aside. In a large bowl, combine beef, remaining sauces, steak seasoning and bacon mixture. Mix lightly and form into 4 burgers. Grill over medium-high heat to desired doneness, 4 to 6 minutes per side, topping with cheese slices when nearly done. Serve burgers on toasted rolls, topped with sautéed onion mixture and additional bacon, tomato and lettuce, if desired. Makes 4 servings.

Family-Favorite Spinach Hamburgers

2 lbs. ground beef

10-oz. pkg. frozen chopped
spinach, thawed and
drained

1/2 to 3/4 c. grated

Parmesan cheese

1.35-oz. pkg. onion soup mix

4 to 6 sandwich buns, split

In a large bowl, combine all ingredients except buns, mixing well with hands. Form into 4 to 6 burgers. Grill burgers over medium-high heat to desired doneness. Serve on buns. Makes 4 to 6 servings.



Best-Ever Cheddar Burgers

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| 2 lbs. ground turkey | 8 slices Cheddar cheese |
| 4 green onions, finely
chopped | 1/4 c. whole-berry cranberry
sauce |
| 1/3 c. fresh parsley, chopped | 2 T. spicy brown mustard |
| 1 T. hamburger grill
seasoning | 4 hamburger buns, split and
toasted |
| 1 t. poultry seasoning | 8 leaves green leaf lettuce |
| 2 T. oil | |
| 1 Granny Smith apple, cored
and thinly sliced | |

In a large bowl, combine turkey, onions, parsley and seasonings; form into 4 burgers. Heat oil in a skillet over medium-high heat. Add burgers and cook 5 minutes per side, or to desired doneness. Top each burger with 2 to 3 apple slices and 2 cheese slices. Remove skillet from heat; cover to let cheese melt. In a small bowl, blend cranberry sauce and mustard; spread on cut sides of toasted buns. Top each bun with 2 lettuce leaves and a burger. Makes 4 servings.



Savory Chicken Burgers

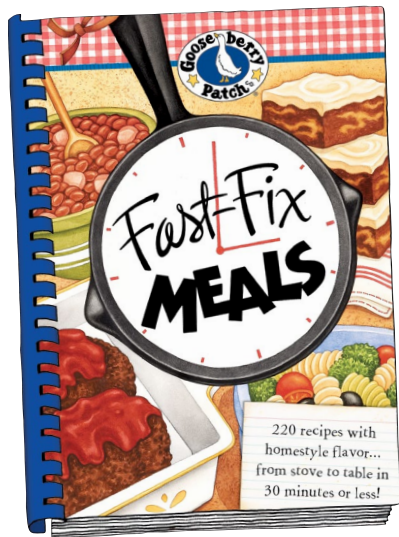
1 lb. ground chicken
1 onion, chopped
1/4 c. soft bread crumbs
3 T. chicken broth
1 t. Dijon mustard

1 t. salt-free seasoning
1/8 t. garlic powder
pepper to taste
4 to 6 hamburger buns, split

Combine all ingredients except buns in a large bowl. Stir lightly with a fork until well blended. Form into 4 to 6 burgers. Heat a cast-iron skillet and spray with non-stick vegetable spray. Cook burgers until cooked through and nicely golden. Serve on buns. Makes 4 to 6 servings.



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