



## Hamburger Recipes

The best way to make your patties all uniform in size is to roll the meat in wax paper so it looks like a log. Keep it about 3 to 4 inches in diameter. Remove the wax paper and slice into desired thickness ( $\frac{3}{4}$  inch to 1 inch). Gently pat each pattie before placing on the grill.

To jazz up your burgers try grilling your buns before putting your burgers on them. Even grill some veggies like onions, peppers and mushrooms and add to your burger.

### Beer Burgers

2 lbs. Mazzulo's Ground Chuck \*

$\frac{1}{4}$  cup beer

1 tablespoon Worcestershire sauce \*

1teaspoon plus a pinch of seasoned garlic salt \*

Mix all ingredients together and prepare patties as instructed above.

Grill to desired doneness.

Excellent served with our homemade buns \*

Makes 6-1/3lb burgers.