
Sausage and Pepper Burgers

Summer Cookout Cookbook

Food Network Magazine- June 2021

Servings: 4

TIPS AND TRICKS

*** Make an indentation in the middle of each patty with your thumb to keep the burger from bulging when it cooks (meat burgers only).*

*** Let burgers rest for 5 minutes before serving.*

*** Toast buns on the grill, cut sides down, for about 30 seconds.*

1 pound ground beef

8 ounces loose Italian sausage

1 clove garlic, grated

1/4 teaspoon dried oregano

salt

pepper

provolone cheese

hamburger buns

grilled red onions and bell peppers

basil

warm marinara sauce

In a bowl, mix the ground beef, sausage, garlic and dried oregano. Season with salt and pepper.

Form the beef mixture into four 3/4-inch-thick patties.

Grill on oiled grates over medium-heat, flipping once, until cooked through, about 8 minutes.

Top the burgers with provolone cheese during the last 2 minutes and cover to melt.

Serve on buns with grilled red onions and bell peppers, basil and warm marinara sauce.

Sandwiches

Per Serving (excluding unknown items): 353 Calories; 30g Fat (77.9% calories from fat); 19g Protein; trace Carbohydrate; trace Dietary Fiber; 96mg Cholesterol; 77mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 4 1/2 Fat.