



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 patty 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.

Blue Cheese & Bacon Burgers

2 lbs. Mazzulo's Ground Chuck *

4 oz. Blue Cheese *

6 slices of bacon cooked crispy and crumbled *

Mix together all ingredients.

Form into 6 patties. Grill to desired doneness.

Excellent served with our homemade buns. *

Makes 6-1/3 lb. burgers.