



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Memorial Day Burgers



It doesn't get more classic than this beautiful burger. I will take mine with lettuce, tomatoes, onions, Dill Pickle Ketchup & Mustard and cheese, please. This recipe calls out for a great Memorial Day cookout, invite the neighbors to drop by. Hopefully, they bring some potato salad or a dessert with them.

Everybody likes pickles on their burger, the problem is the pickles slide off. We fixed that by adding them to the ketchup and mustard. Also great on your grilled hot dogs.

Ingredients

- 1 1 /2 lb lean ground meat - we like 85% for burgers. It seems that anything leaner tends to be too dry.
- 2-3 teaspoons [B&B's Best Burger Blast Seasoning](#)
- 6 whole wheat buns
- Lettuce, tomatoes, onions
- Mayo and [B&B's Best Dill Pickle Ketchup & Mustard](#)
- Sliced cheese
- 2 Bacon Strips - optional

Makes 6 servings



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Instructions

1. Heat grill to med high heat 250°
2. In a bowl, mix meat and seasoning with your hands until seasoning is blended into the meat. Careful – do not over mix or the burgers can be tough.
3. Form 6 equal size burger patties about 1 to 1 1/2 inches thick.
4. If you have time, put the burgers in the freezer for about 20 minutes - this will help them keep their shape on the grill.
5. Place the burgers on the grill and cook thoroughly, about 4-5 minutes on each side.
6. Add a slice of cheese to the top of the burger if desired and allow to melt for about 1 minute.
7. Serve burger on bun with lettuce, tomatoes, onions, Dill Pickle Mustard and Dill Pickle Ketchup.

PS: Don't forget to remember the reason for the holiday. Give thanks for those have given all for our freedoms.