



SHEREICE'S BURGERS

Submitted by Shereice Harker, SK

1¼ lbs. (556g) extra lean ground beef

⅓ cup dry, unseasoned bread crumbs

3 Tbsp. **Sunset Gourmet's Smoky Sweet Grilling Sauce**

3 Tbsp. chopped parsley

2 tsp. **Blooming Onion Horseradish Dip**

1 egg

1 tsp. **Oh! So Garlic**

½ tsp. **Sunset Seasoned Salt**

½ tsp. fresh ground black pepper

Extra **Sunset Gourmet's Smoky Sweet Grilling Sauce** for basting.

Combine all ingredients in a large bowl and mix gently using your hands. Shape into 4-5 large patties. Preheat grill to high setting. Spray grill with cooking spray or brush lightly with oil. Grill burgers for 5-6 minutes on each side. Baste with additional sauce during the last two minutes. Serve on burger buns with **Roasted Red Pepper & Onion Relish**, **Sunset Gourmet's Smoky Sweet Grilling Sauce**, cheese and toppings of your choosing. Serve warm.



- Oh! So Garlic
- Sunset Seasoned Salt
- Sunset Gourmet's Smoky Sweet Grilling Sauce

- Blooming Onion Horseradish Dip
- Roasted Red Pepper & Onion Relish