



Big Juicy Burger

directions

1. In a large bowl, combine the salt and pepper and the ground meats. Mix until well combined; do not over mix.
2. Form the meat into 4 or 8 uniform sized balls and shape into burger patties.
3. Place the patties on the grill and cook for about 7-10 minutes on the first side. Do not mess with the patties; allow to cook. When the burgers no longer stick to the grill, flip them over. Allow to cook on the other side for 5-7 minutes.
4. Toast the buns in a toaster oven or on the grill.
5. Add the blue cheese or American cheese plus all your favorite toppings.

notes

Super fast and easy, and can be made ahead of time.

to serve

Serves 4, or double recipe for 8



4

servings

5 min

prep time

20 min

cook time

ingredients

1 lb. Swaggerty's Farm Sausage Roll, Hot or Mild

1 lb. ground sirloin or any lean ground beef

Salt and fresh cracked pepper

Blue cheese or American cheese

Lettuce, sliced tomatoes, sliced onions, pickles, and any other topping favorites

4 or 8 large hamburger buns

Pairs well with: Potato salad, cole slaw, corn, green salad, pasta salad, potato chips

Special Kitchen Tools: N/A