



From the Pantry

Grilled Burgers with Special Sauce

Summer is the season for grilling. However, no two burgers are alike. Everyone has their own creative approach to the perfect burger. Regardless of your preferences, get outside and enjoy a little grilling. *Cindy*

INGREDIENTS:

Burgers:

1 lb ground beef
2-3 cloves of garlic, finely minced
¼ tsp paprika
Salt and pepper to taste
Butter
Hamburger buns
Lettuce
Tomato
Grilled onions
Provolone cheese

Special Sauce:

½ cup mayonnaise
1 tbsp ketchup
1 tsp mustard
1 tbsp sweet relish
½ tsp each paprika, garlic powder, and onion powder



DIRECTIONS:

Combine all ingredients for special sauce together and leave in refrigerator to chill. Mix together ground beef, garlic, paprika, salt, and pepper until well combined and shape into four patties. Grill to your preference. When burgers are almost done, add butter to your buns and apply face down on the grill. Once hamburgers and buns are finished, top with ingredients and special sauce.