

Featuring Tennessee Gourmet® Products

© 2006

Dummer Burgers

- 1 pound ground chuck
- 1 teaspoon kosher salt
- 1 teaspoon cracked black pepper
- 1 egg, beaten
- 1 can (7 ounces) sliced mushrooms
- ½ cup Italian bread crumbs
- 3 tablespoons green onions, finely diced
- 1 tablespoon Worcestershire sauce
- 3 tablespoons Tennessee Gourmet® Apple & Spice Sauce (your choice of flavor)

In a large mixing bowl, combine hamburger, salt, pepper, egg, mushrooms, bread crumbs, Worcestershire, and Apple & Spice Sauce. Mix thoroughly. Form into 4 patties, about 2-inches thick. Refrigerate, covered, until ready to cook.

Cook Patties over a medium hot direct grill, with grill top down, for about 8 minutes. Flip and cook another 6 minutes or until burgers reach an internal temperature of 160° F.