
Pizza Burger

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 12

3 pounds ground round or chuck
1/2 tablespoon oregano, dried and crumbled
1/4 tablespoon basil, dried and crumbled
1 small onion, diced
2 cloves garlic, minced
1 small green or red pepper, diced small
1/2 cup pizza sauce (store bought or homemade)
12 slices mozzarella cheese
12 slices provolone cheese
12 slices Boar's Head pepperoni
12 Kaiser rolls

FOR ROLLS:

3 tablespoons olive oil
1 teaspoon oregano, dried and crumbled
1 teaspoon basil, dried and crumbled
1/4 teaspoon garlic powder

In medium bowl, mix the burger with the onion, garlic and pepper and shape into 12 patties.

Grill over medium-high heat about 6 minutes a side or until desired doneness.

Baste with pizza sauce for the last few minutes.

Cut rolls in half.

Mix the remaining herbs and olive oil and brush on both cut faces of rolls.

Place rolls face down on grill for a few minutes to toast. Remove from grill.

Place one slice of Mozzarella cheese and one slice pepperoni and one slice of Provolone cheese on the burgers to melt.

Brush the toasted buns with the remaining pizza sauce.

Place burgers on top of rolls and enjoy!

Yield: 1/4 lb. burgers

Beef/Veal Entrees