

Debbie's Favorite Pizza Burgers



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

3/4 pound ground sirloin

1/4c Parmesan cheese, grated, divided use

1/4 pound ground sausage

1/4c your favorite spaghetti sauce, divided use

2 garlic cloves, finely minced

1t dry Italian seasoning

2 green onions, white & green parts, minced

4 slices mozzarella cheese

4oz black olives, drained, coarsely chopped

4 onion buns, toasted

Mix together ground beef, ground sausage, garlic, green onion, black olives, 2T Parmesan cheese, 2T spaghetti sauce and Italian seasoning. Do not overmix or burgers may be tough. Tightly cover bowl with plastic wrap and refrigerate 1 hour to allow flavors to blend.

Preheat grill to medium high heat. Remove meat from refrigerator, divide into 8 portions. Take mozzarella slice and fold into quarters. Place 1 piece of meat on top and bottom on cheese and shape into burger patty around cheese, completely covering cheese.

Grill burgers to desired doneness. Serve on toasted onion buns spread with warmed spaghetti sauce and garnished with grated Parmesan cheese.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com