



TOPPINGS BAR

Customize your burger with these tasty extras

1 Onion Rings

Prepare **frozen onion rings** according to package directions.

2 Curried Ketchup

Mix together 1 cup **ketchup** with 2 tsp **curry powder** (or more to taste), ½ tsp **ground cumin**, ½ tsp **cayenne pepper** and 1 minced **garlic** clove.

3 Pepper Relish

Combine 2 minced **jalapeños**, 1 diced **orange bell pepper**, 1 diced **green bell pepper**, 2 seeded, diced **Roma tomatoes**, ¼ cup chopped **fresh flat-leaf parsley** and ¼ cup chopped **fresh dill** in a bowl. Toss with 2 Tbsp **red wine vinegar** and season with **salt** and **pepper**. Refrigerate overnight.

4 Sautéed Mushrooms

Warm 2 Tbsp **butter** and 2 Tbsp **olive oil** in a skillet over medium-high. Add 2 thinly sliced **green onions**; cook, stirring, about 2 minutes. Add 1 lb sliced **mushrooms**; season with **salt**. Cook, stirring, until mushrooms brown, about 10 minutes. Stir in 1 Tbsp chopped **fresh flat-leaf parsley** and season with **salt** and **pepper**.

5 Herbed Cheese

In a small bowl, mix ¾ cup **cream cheese** with 3 tsp **Italian seasoning blend**, 1 small clove minced **garlic** and 2 tsp finely grated **lemon rind**. Season with **salt** and **pepper**.

6 Candied Bacon

Preheat oven to 350°F. Place **bacon** strips on a foil-lined baking sheet. Bake 20 minutes, turning once. Brush with **maple syrup** and bake 15 minutes more, until crisp.

Perfect Burgers

- 1½ lb ground beef
- ½ tsp garlic powder
- 1 Tbsp Worcestershire sauce
- 2 Tbsp grated onion
- Salt and pepper
- 4 toasted buns

1. Heat grill to medium.
2. Combine beef, garlic powder, Worcestershire and onion in a bowl. Add salt and pepper. Gently shape into 4 patties.
3. Grill burgers to taste, flipping once (8 minutes for medium-rare). Serve on buns. **Serves 4**