



CHARLIE'S BBQ SUMMERTIME BURGERS (Original)

- 2 lbs. ground Top Sirloin Alberta Beef
- 1/2 C. chopped onions
- 2 T. fresh garlic minced
- 1/2 C. Cattleboyz BBQ Sauce
- 1/3 C. chili sauce
- 1 T. brown sugar
- 1 Egg
- 1 C. crushed Croutons
- Feta Cheese

SPICES

- 2 T. Parsley
- 2 T. Basil
- 2 T. Marjoram
- 1 tsp. Hy's seasoning salt
- fresh ground black pepper

In a bowl, mix together beef, onions, garlic, parsley, basil, marjoram, cattlemen's BBQ Sauce, chili sauces, brown sugar, egg, croutons, salt and pepper. Shape into patties, about 1/2 inch thick.

Once you have patties shaped, add sliced or crumbled Feta Cheese in the middle of half the patties. Then place other patty on top and shape together.

BBQ patties on Bar-B over medium high heat, brushing with Cattleboyz BBQ Sauce while enjoying a cold one. Turn once.

Sauté together diced onion, garlic and fresh mushrooms in butter and a splash of olive oil. (Save for Topping later).

Serve the patties on lightly toasted buns that have been brushed with butter. Garnish with Leafy Lettuce, Sliced Tomatoes, sautéed onions and mushroom mixture and condiments of your choice. Enjoy with a cold refreshment and great friends.

Serves 6