

# Put some sizzle into burgers

See related story on Taste front. Recipes from — "365 Ways to Cook Hamburger and Other Ground Meats," (HarperCollins Publishers, \$16.95) by Rick Rodgers.

utes if broiled.

Toast buns on sides of grill or under broiler, 1 to 2 minutes. Place cooked burgers in buns and let everyone choose their own fixings. Serves 6.

## TRUCKSTOP MEATLOAF BURGERS

- 1/2 cup fresh bread crumbs
- 1/2 cup ketchup
- 1/2 cup minced onion
- 1 egg
- 2 tablespoons Worcestershire sauce
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 pound ground chuck
- 1/2 pound ground veal
- 1/2 pound ground pork
- 5 hamburger buns
- Optional: Crisp cooked bacon slices, ketchup, mayonnaise, mustard, sliced tomatoes and onions, shredded lettuce

Prepare a hot fire in a grill or preheat broiler. In medium bowl, combine bread crumbs, ketchup, onion, egg, Worcestershire sauce, salt and pepper; stir until mixed. Add ground meats and working as quickly and gently as possible, mix with seasonings until blended. Lightly form into 6 patties about 3/4 inches in diameter and 1/2 to 1 inch thick. Place patties on a lightly oiled rack and grill or broil about 4 inches from heat, turning once, until just cooked through but still juicy, 8 to 10 minutes if grilled, 6 to 8 min-

## POTATO CHIP BURGERS WITH GRILLED ONIONS

- 1 1/2 pounds ground round (85 percent lean)
- 1 cup crushed no-salt potato chips (about 4 ounces)
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 large onions, sliced 1/4 inch thick
- 2 tablespoons olive oil
- 4 hamburger buns or Kaiser rolls
- Optional: Mayonnaise, ketchup, mustard, tomato slices, shredded lettuce

Prepare a hot fire in a grill or adjust broiler rack about 4 inches from source of heat and preheat broiler. In a medium bowl, working as quickly and gently as possible, mix ground round with crushed potato chips, salt and pepper. Lightly form into 4 burgers about 1 inch thick. Brush onion slices with olive oil and place on an oiled grill set 4 to 6 inches from coals or place in broiler. Cook, turning once, until lightly browned and tender, 5 to 7 minutes. As onion cooks, transfer to a plate and cover with foil to keep warm. Place burgers on grill or broiler and cook, turning once, until outside is well browned but inside is

still pink and juicy, about 8 to 12 minutes for rare to medium-rare, or longer if desired. Meanwhile, split open buns and toast on side of grill or under broiler until warm and lightly browned, about 1 minute. Place cooked burgers in buns and top with grilled onions. Let everyone choose their own fixings. Serves 4.

## SALSA TURKEY CHEESEBURGERS

- 1 1/2 pounds ground turkey
- 1 cup tomato salsa, well drained
- 1 tablespoon chopped cilantro
- 1/2 teaspoon salt
- 3/4 cup shredded Cheddar cheese
- 4 hamburger buns
- Optional: Mayonnaise, shredded lettuce, avocado slices, red onion slices, additional salsa

Prepare a hot fire in a grill. In a medium bowl, combine ground turkey, salsa, cilantro, and salt. Using wet hands, form into 4 patties about 1 inch thick. Place patties in center of an oiled grill set 4 to 6 inches from coals. Grill, turning once, until browned on both sides, about 4 minutes. Transfer burgers to outside edge of grill and continue to grill until burgers are cooked through and meat springs back when pressed lightly with a finger, 10 to 12 minutes. Just before removing burgers from grill, sprinkle cheese over tops

of burgers, cover grill and cook until cheese melts, about 1 minute. (Never cook turkey burgers less than medium well-done.) Meanwhile, open buns and toast on side of grill until warm and lightly browned. Place cooked burgers in buns and let everyone choose their own fixings. Serves 4.

## TURKEY BURGERS DUO

- 1 1/2 pounds ground turkey
- 1 scallion, chopped
- 2 tablespoons Dijon mustard
- 1 teaspoon tarragon
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 4 French or Italian rolls
- Optional: Mayonnaise, sliced tomatoes, shredded romaine lettuce

Prepare a hot fire in a grill. In a medium bowl, mix ground turkey with scallion, mustard, tarragon, salt and pepper. Using wet hands, lightly form into 4 rectangular patties about 1 inch thick, shaped to fit into French rolls. Place patties in center of an oiled grill set 4 to 6 inches from coals. Cook, turning once, until browned, about 4 minutes. Transfer burgers to sides of grill and continue to cook, turning once, until burgers are cooked through and meat springs back when pressed lightly with a finger, 10 to 12 minutes. Meanwhile, split open rolls and toast on side of grill until warm and lightly browned. Place cooked burgers in rolls and let everyone choose their own fixings. Serves 4.

# Chicken square recipe corrected

There was an error in the Crescent Chicken Square recipe in the Recipe Makeover on May 24. Here is the corrected recipe.

## CRESCENT CHICKEN SQUARES

- 3 ounces fat free Philadelphia cream cheese, softened
- 2 cups cooked, cubed boneless, skinless chicken breast
- 1/2 teaspoon pepper
- 5 tablespoons skim milk
- 1 tablespoon chopped chives or onions
- 1 package filo dough

1/4 cup fat-free bread crumbs  
Cooking spray  
Preheat oven to 350 degrees F. In medium bowl blend cream cheese, chicken, pepper, skim milk, chives or onions. Place a layer of filo dough in the bottom of a non-stick 8 by 8-inch pan. Spread mixture over dough. Top with another layer of dough. Spray top of dough with cooking spray (about a 2 second spray). Sprinkle bread crumbs on top. Bake on middle rack of oven for 20 to 25 minutes or until golden brown. Serves 4.

# Lean flank steak cooks in minutes

## LEMON-DILL MARINATED FLANK STEAK

- 1- to 1 1/2-pound beef flank steak, about 1/4-inch thick
- 1/4 cup sliced green onions
- 1/4 cup water
- 1/4 cup dry red wine
- 1/4 cup reduced-sodium or regular soy sauce
- 3 tablespoons lemon juice
- 2 tablespoons cooking oil
- 1 tablespoon snipped fresh dill or 1 teaspoon dried dill weed
- 1 tablespoon reduced-sodium or regular Worcestershire sauce
- 2 cloves garlic, minced
- 1/2 teaspoon celery seed
- 1/2 teaspoon pepper

that's set in a shallow dish. For marinade, in a medium mixing bowl combine green onions, water, red wine, soy sauce, lemon juice, cooking oil, dill, Worcestershire sauce, garlic, celery seed and pepper. Four marinade over steak. Seal bag. Marinate in the refrigerator for 8 to 24 hours, turning the bag occasionally to distribute the marinade. Drain meat, reserving marinade. Grill steak on an uncovered grill directly over medium coals for 12 to 14 minutes or until of desired doneness, turning once and brushing occasionally with the reserved marinade. (Or, broil the meat on the unheated rack of a broiler pan about 6 inches from the heat for 12 to 14 minutes or until of desired doneness, turning once and brushing occasionally with the reserved marinade.) To serve, use a sharp knife to thinly slice meat across the grain. Makes 6 servings.

## WHAT'S COOKING

To get your classes or events listed in this column, send items to be considered for publication to: Kelly Wygonik, Taste Editor, The Observer & Eclectic, 36251 Schoolcraft Road, Livonia 48150. Or fax 591-7279.

**COOKING CLASSES** at the Farmington Hills Kroger's on Twelve Mile and Halstead, noon to 1:30 p.m. and 2:30-4 p.m. Saturday, June 5. There is no charge for this class. Chef Gabriel will present a low-calorie, low-cholesterol menu of easy-to-prepare items. Complimentary coffee, menus and recipe cards will be available for class participants.

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to register, call 462-4448.  
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