



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Dill Pickle Burgers



Everyone likes Pickles on their burgers. The problem the pickle slides off. We fixed that! We added the dill pickle to the mustard and ketchup.

Ingredients

- 1 1/2 lb lean ground meat - we like 85% for burgers seems that anything leaner tends to be too dry.
- 2-3 tablespoons [B&B's Best Burger Blast Seasoning](#)
- 6 whole wheat buns
- Lettuce, tomatoes, onions - we prefer red onions, pickles.
- Optional- Mayo, [B&B's Best Dill Pickle Mustard](#), or [B&B's Best Dill Pickle Ketchup](#)
- Sliced cheese - optional

Makes 6 servings.

Instructions

1. Heat grill to med high heat
2. In a bowl, mix meat and seasoning with your hands until seasoning is blended into the meat Careful – do not over mix or the burgers can be tough.
3. Form 6 equal size burger patties about 1 to 1 1/2 inches thick.
4. If you have time, put the burgers in the freezer for about 20 minutes - this will help them keep their shape on the grill.
5. Place the burgers on the grill and cook thoroughly, about 4-5 minutes on each side.
6. Add a slice of cheese to the top of the burger if desired and allow to melt for about 1 minute.
7. Dress burger on bun with lettuce tomatoes onions, Dill Pickle Ketchup, Dill Pickle Mustard.