

Winning burger recipe

- 1 1/2 lbs. lean ground beef
- 1 lb. hot or mild Italian fresh sausage
- 1/2 pkg. of onion soup mix

Remove the casings from the sausage and mix all three ingredients well then form into quarter-pound patties. I also use this recipe for meatloaf and meatballs.

Submitted by Karen Quinn of Lake of the Woods, Ontario

Second Place

Judge Duncan Cavers, who was in charge of grilling these burgers, raved about their flavour, commenting that, although some of the green pepper was lost during the cooking, "the taste made up for all the maintenance this burger needed."

Kristin's burgers

- 1 pound of regular ground beef
- 1 pound of ground pork
- 1/2 cup of shredded yellow onion (add more or less to liking)
- 1/4 cup parmesan cheese or feta
- 1/4 cup finely chopped green pepper
- 1 tbsp. of horseradish sauce (again, add more or less)
- 1 tbsp. of Worcestershire sauce
- 1 tbsp. of teriyaki sauce
- 2 or 3 crushed garlic cloves
- Red pepper flakes
- Fresh-ground pepper & salt.

Mix all ingredients to form patties. you should get 6-8 nice-sized patties.
Do not squish patties while on grill because they'll lose their natural juices.

Submitted by Kristin Froese