

Greek *Patty Up*[®] Burger

This burger is hard to “top”. Smother it in feta, olives, sundried tomatoes and top with arugula. This was based on a burger made for me one time by my brother Paul Stauffer.

Serves 6

Step 1 **BURGER**

1 packet (or 3/4 cup, firmly pressed) *Patty Up*[®] Burger Mix
1/4 cup water
3 large eggs
4 tablespoons oil
1/2 cup Panko bread crumbs
1/2 teaspoon course black pepper
1/2 teaspoon salt
1/2 cup sweet onion-minced
2 teaspoons Dijon mustard
1 tablespoon finely chopped fresh parsley
1 tablespoon finely chopped fresh mint
1 tablespoon finely chopped dill
1 teaspoon dried oregano
1 tablespoon Garam Masala Seasoning
6 fresh garlic cloves-finely chopped
1 scallion-finely chopped with green ends



Directions: Mix above ingredients together. Drop 1/3 cup of above prepared Burger mixture in well-oiled skillet and brown each side until golden.

Step 2 **VEGGIE TOPPING**

1 can Black olives-drained and coarsely chopped
10 sun dried tomatoes in oil—coarsely chopped
4 teaspoons fresh lemon juice
1 cup feta cheese-crumbled
1 tablespoon oil
1 pack baby arugula

Directions: Mix the above Topping ingredients together and set aside.

Step 3 **THE FINISHING TOUCH**

Sear a quality choice Ciabatta Roll in buttered skillet until browned. Place Burger on bun and top with fresh baby arugula and veggie mixture.

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