

Smoking Shiitake Brazilian Burger™

Greek 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 4

Step 1 **BURGER**

Fry 4 frozen *Smoking Shiitake Brazilian Burgers*™ in well-oiled skillet until golden brown on each side.

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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