

Meatloaf Burgers

Show: Mar. 13th

Ingredients: Makes 6-8 large burgers

1/3 lb Ground Beef
1/3 lb Ground Turkey
1/3 lb Ground Veal (or pork)
1/3 lb Ground Lamb
1/2 Onion, finely chopped
1/4 cup Carrot, very finely grated and chop
1/4 cup Corn, whole kernels
2 cloves Garlic, minced
1 1/2 cup Bread Crumbs
1 Tbls Worcestershire Sauce
1/2 cup Powdered Milk
2 Eggs, large
1 tsp Oregano
1/2 tsp Thyme
1/2 cup Tomato Sauce
4 oz Tomato Paste
Salt & Pepper to taste

Procedure:

In a very large bowl, mix together 1/3 lb each of ground beef, turkey, lamb and veal (or pork). After thoroughly blended add: 1/2 finely chopped onion, 1/4 cup grated and chopped carrot, 1/4 cup whole kernel corn, 2 cloves minced garlic and mix all very well. Now add 1/2 cup powdered milk, 1 1/2 cups bread crumbs, 1 Tbls Worcestershire sauce, 2 eggs, 1 tsp oregano, 1/2 tsp thyme and 1/2 cup tomato sauce (add more as needed for the right consistency). Add salt and pepper to taste.

Mix very well until an equal consistency. Form into 8-10 oz patties. Grill on one side until browned. Turn over and top with tomato paste and cook until done (or almost done and finish under the broiler, to bake on the tomato paste).

Remove from heat, place on bun or roll, top with your choices of mustard, catsup, relish, onions, lettuce and pickles. YUM!!!

I usually make as many as I can and freeze them before they are cooked, wrapped individually in plastic wrap and then in foil. Mark any frozen product with the name and date.

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