

Cheeseburger Promotion

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amounts of sauteed onion; cover with bun top. 4 servings.

Italian Meatball Heros

Mozzarella and Provolone
Preparation time: 15 minutes
Cooking time: 12 to 14 minutes
1½ pounds ground beef (85 per cent lean)
½ cup fresh bread crumbs
1 egg, beaten
1 teaspoon Italian seasoning
½ teaspoon salt
1 clove garlic, minced
12 cubes (¾ inch each)
Mozzarella cheese (4 ounces)
4 (6-inches) French bread rolls, cut open but not split
1 whole roasted red pepper, cut into thin strips*
1 cup (4 ounces) shredded Provolone cheese
¼ cup sliced ripe olives

Combine ground beef, bread crumbs, egg, Italian seasoning, salt and garlic, mixing lightly but thoroughly. Divide into 12 portions; form each portion around a cube of cheese, sealing tightly. Place on rack in broiler pan so meatballs are 3 inches from the heat. Broil 12 to 14 minutes, turning frequently. Place 3 meatballs on each roll. Top with equal amounts of red pepper strips and Provolone cheese; broil until cheese is melted. Sprinkle with olives. 4 servings.

*Pimiento strips may be substituted.

Southwestern Burgers

Monterey Jack and Cheddar
Preparation time: 20 minutes
Cooking time: 10 to 12 minutes
1 pound ground beef (85 per cent lean)
1 medium jalapeno pepper, seeded and finely chopped
½ teaspoon each ground cumin and salt
½ teaspoon pepper
½ cup chopped tomato
¼ cup prepared salsa
½ cup thinly sliced lettuce
½ cup (2 ounces) shredded Monterey Jack cheese

up (2 ounces) shredded Cheddar cheese
(7-inches) flour tortillas, warmed
Combine ground beef, jalapeno pepper, cumin, salt and pepper, mixing lightly but thoroughly. Divide into 4 portions and form into oval patties, ½ inch thick. Place on rack in broiler pan so burgers are 3 to 4 inches from heat. Broil 10 to 12 minutes, turning once. Combine tomato and salsa. Top half of each tortilla with equal portions of lettuce, salsa, burger, Monterey Jack and Cheddar cheeses. Fold half of each tortilla over burger. 4 servings.

Scandinavian Burgers

Swiss and Cheddar
Preparation time: 15 minutes
Cooking time: 14 minutes
1½ pounds ground beef (85 per cent lean)
½ cup (2 ounces) shredded Swiss cheese
½ teaspoon dried dill weed
Salt
Pepper
4 slices Cheddar cheese
4 slices dark rye bread
4 lettuce leaves
12 thin cucumber slices
2 tablespoons finely chopped red onion
Fresh dill, if desired

Divide ground beef into 8 equal portions and form into thin oval patties. Place equal portions of Swiss cheese and dill in center of 4 patties. Top with remaining patties. Press edges together securely to seal. Place on rack in broiler pan

so burgers are 3 to 4 inches from heat. Broil 14 to 16 minutes, turning once. Season with salt and pepper. Place slice of Cheddar cheese

on each burger 1 minute before end of cooking time. Place a lettuce leaf on each slice of rye bread; top with a burger and equal amounts of cucumber slices and red onion. Garnish with fresh dill, if desired. 4 servings.

California Burgers
Chiffonade
Brick and Colby
Preparation time: 15 minutes
Cooking time: 10 to 12 minutes
1 pound ground beef (85 per cent lean)

¼ cup plus 1 tablespoon chopped walnuts toasted, divided
1 teaspoon garlic salt, divided
¼ teaspoon pepper, divided
1 avocado, peeled, seeded and mashed

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