



IT'S WHAT'S FOR DINNER.®

Beyond the Basic Burger



Ah, a big juicy burger. Whether you prefer the classic toppings - ketchup, mustard, pickles and onions - or choose to show your individualistic spirit, here are a few topper ideas for savoring this all-American delight.

Texas Red Burger: Beef chili, shredded Cheddar and Monterey Jack cheeses and grilled onions; serve open-face on Texas toast.

Blue Moon Burger: Crumbled blue cheese, sautéed mushrooms, lettuce leaves and sliced tomatoes; serve in onion bun.

Beef LT: Cooked bacon strips, lettuce leaves, sliced tomatoes and mayonnaise; serve on toasted tomato bread.

Greek-Style Burger: Crumbled herbed feta cheese, sliced black olives and sliced onions; serve in pita bread pocket.

Pita Pizza Burger: Mozzarella or provolone cheese and heated Italian herb-seasoned tomato sauce; serve in pita bread pocket.

Worcestershire Burger: Sliced white mushrooms sautéed in Worcestershire sauce; serve on sourdough bread.

Bagel Burger: Sliced tomatoes, sliced onions and flavored cream cheese; serve in toasted bagel.

Cowboy Burger: Monterey Jack cheese, grilled mushrooms, grilled onions and crisp bacon; serve on Texas toast.

Taco Burger: Shredded lettuce, chopped tomato, sour cream and sliced black olives; serve in taco shell or flour tortilla.

Rowdy Reuben Burger: Swiss cheese, Thousand Island salad dressing and zesty coleslaw; serve on toasted marble-rye or pumpernickel bread.

Trattoria Burger: Mozzarella cheese, roasted red bell peppers, and mayonnaise mixed with basil pesto; serve on focaccia bread.

Hickory Burger: Cheddar cheese, crumbled bacon and hickory barbecue sauce; serve in sesame-seed bun.

Kalamata Burger: Chopped kalamata and green olives mixed with soft cream cheese and Parmesan cheese; serve on toasted French bread.

For safety reasons, cook ground beef patties, including irradiated beef patties, to an internal temperature of 160 degrees F (medium doneness), until no longer pink in center and juices show no pink color. Use an instant-read thermometer inserted horizontally to check the temperature

Utah Beef Council
150 South 600 East #10B
Salt Lake City, UT 84102
(801) 355-0063 FAX (801) 532-1669