

BAMBURGERS

SOURCE: PRIME TIME EMERIL

Cook/Prep Time: less than 1/2 hour

INGREDIENTS:

1 lb ground sirloin beef
1 TBS prepared horseradish
1 TBS minced garlic
1 tsp salt
1 tsp freshly ground black pepper
4 slices Havarti cheese (about 2 oz each)
4 onion or Kaiser rolls, split in half
2 TBS unsalted butter, at room temperature
Favorite burger condiments

DIRECTIONS:

Preheat grill OR heat a large skillet over medium-high heat. Combine beef, horseradish, garlic, salt & pepper in medium mixing bowl - gently mix, but thoroughly - divide mixture into 4 equal portions - form into balls & flatten slightly to form 1/4" patties. Grill or cook burgers 2 minutes - flip patties over & place 1 slice of cheese on each - cook another 2 minutes for medium-rare, or longer if you wish. Transfer to platter. Spread both sides of each roll with butter - toast them on grill or in skillet for about 30 seconds. Put burgers on buns & serve immediately with condiments.

Servings: 4