

Pizza Supreme Burger

Wine Pairing: Sutter Home Cabernet Sauvignon

Burger Type: Beef Bun Type: Other

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INTRODUCTION:

A burger that tastes like pizza.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 3 Prepared pizza crusts
- 1 (14-Ounce) jar pizza sauce
- 1 Pound lean ground beef (86/14 or higher)
- 1 Pound ground sausage
- 1 Envelope dry onion soup mix
- 1 Cup blended breakfast meats, chopped (ham, bacon, spiced sausage)
- ¹/₂ Cup sliced mushrooms from a jar
- ¹/₂ Cup sweet peppers, chopped and sautéed
- ¹/₃ Cup diced jalapeño peppers from a jar
- 3 Slices cooked bacon, crumbled
- ¹/₂ Cup shredded mozzarella cheese
- 12 Slices pepperoni
- 6 Slices mozzarella cheese

INSTRUCTIONS:

1. Cut 12 (3-inch) circles from the pizza crusts



- 2. On a medium-high heat prepared grill, toast the pizza circles about 3 minutes on each side, then remove from grill
- 3. Spread about 1 tablespoon pizza sauce on each crust circle
- 4. In a medium size bowl, combine the beef, sausage, ½ cup pizza sauce and soup mix to shape into 12 (3-inch wide) meat patties
- 5. Combine breakfast meats blend, mushrooms, sweet peppers, jalapeño peppers, bacon, shredded mozzarella cheese and ½ cup of pizza sauce
- 6. Spoon about 2 tablespoons of the mixture on 6 of the meat patties, and place 2 pepperoni slices over the mixture
- 7. Cover each patty with the remaining patties, pressing and pinching to seal the meat patties, making 6 meat patties
- 8. Place meat patties on grill for 3 minutes and flip to grill the other side for additional 3 minutes
- 9. Brush about 1 tablespoon pizza sauce on each meat patty and grill an additional 2 minutes on each side
- 10. Remove from grill; rest 5 minutes
- 11. On 6 pizza crust circles, place one patty and a slice of mozzarella cheese then cover with remaining pizza crust circles