

# SIZZLIN' SUMMER

## BURGER IDEAS



PUT ON YOUR APRON AND GET READY  
TO FLIP SOME SERIOUS BURGERS!



### BURGER BUILDER

**TOP IT OFF** Create a one-of-a-kind burger  
with as many toppings as you like:

HOT PEPPERS

OREGANO

ITALIAN DRESSING

CANADIAN BACON

PINEAPPLE

TERIYAKI SAUCE

WALNUTS

GRUYERE CHEESE

SWEET MUSTARD

ROASTED RED PEPPERS

FETA CHEESE

### BORED WITH BEEF?

TRY: SALMON BURGER  
PORTABELLA BURGER  
GROUND TURKEY BURGER

PICK UP OUR BURGER BUILDER  
BROCHURE FOR MORE GREAT IDEAS!



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## Salsa Burgers

12 oz. lean ground beef  
1/2 c. salsa  
1 egg

4 T. chopped green chilies  
3/4 c. bread crumbs  
4 hamburger buns

In a medium bowl, combine first five ingredients. Shape into four equal patties. Grill and served on slightly toasted buns.

## Greek-Style Turkey Burgers

1 lb. ground turkey  
1 c. crumbled feta cheese  
1/2 c. olives, chopped  
1 t. dried oregano  
1 t. Italian seasoning

1 t. dried parsley  
1 t. dried basil (optional)  
1 t. onion powder  
1/2 t. garlic powder  
ground black pepper, to taste

Combine all the ingredients in a large bowl. Form four patties, then grill. Serve on toasted buns, or in a pita, with tomatoes, lettuce and tahini sauce.



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# BURGER BUILDER

**SUMMER GRILLING  
SEASON IS FINALLY HERE.**



Today, there are  
**Many different  
variations on  
the old-fashioned  
Hamburger.**

The healthiest choice  
for burgers is extra lean  
ground beef, which  
contains no more than  
5% fat (95% lean).

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## Top It Off

Create a one-of-a-kind burger  
With as many toppings as you like:

Pepperoni  
Mozzarella cheese  
Pizza sauce  
Parmesan cheese

Sautéed mushrooms  
Sautéed onions

Bacon  
Cheddar cheese  
Barbeque sauce

Avocado  
Tomato  
Olives  
Red Onion  
Tomato

Hot peppers  
Oregano  
Italian dressing

Walnuts  
Gruyere cheese  
Sweet mustard

Sliced ham  
Swiss cheese  
Dijon mustard

Canadian bacon  
Pineapple  
Teriyaki sauce

Sautéed onions  
Sautéed red peppers  
Sautéed green peppers  
Sautéed yellow peppers

Roasted red peppers  
Feta cheese



## Bored with beef?

Try a beef-free burger with these YUMMY ideas:

### Salmon Burger

(delicious with fresh herbs and lemon)

### Tuna Burgers

(try it with spicy Wasabi Mayonnaise)

### Grilled Portabella Mushroom Burger

(top it with fresh basil and garlic)

### Ground Chicken Burger

(tastes great with hot sauce and blue cheese)

### Ground Turkey Burger

(try it piled high with fresh veggies)

## Blue Cheese Stuffed Burgers

7 oz. ground beef

2 T. finely chopped scallion

1 T. Worcestershire sauce

1/2 t. chili powder

1/8 t. pepper

1 oz. blue cheese, crumbled

2 hamburger rolls, split

Combine beef, scallion, Worcestershire sauce, chili powder and pepper, mixing well. Divide mixture into four equal portions and shape each into a patty, about 1/4" thick. Arrange 1/2 oz. blue cheese onto center of each patty and then top each with remaining patty, firmly pressing edges of patties together to seal. Grill and serve on slightly toasted buns.

