



BALSAMIC BURGERS



SAVEUR PRODUCT USED

SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR,
MONTREAL STEAK RUB

INGREDIENTS

- 1 lb/ ½ kg lean ground beef
(or ground turkey)**
- 2 tbsp Saveur Spiced Fig, Maple & Pear
Balsamic Vinegar**
- 1 tbsp Saveur Montreal Steak Rub**
- ½ cup panko bread crumbs**
- 1 egg**
- butter**
- 4 slices of cheese**
- 4 hamburger buns**
- 2 cups greens**

METHOD

Combine meat, Saveur Montreal Steak Rub, Saveur Spiced Fig, Maple & Pear Balsamic Vinegar, panko bread crumbs and egg. Once mixed, form into patties.

Place patties on the grill or in a pan on the stove and cook thoroughly.

Brush butter on the the inside of the buns and set on grill/pan until warm or slightly toasted.

Add cheese and greens to each burger and serve.

