

# Melt In Your Mouth Burger

- 1 packet **Caramelized Onion & Garlic Dip Mix**
- 1 cup sour cream or Greek yogurt
- 2 pounds ground meat; beef, turkey or chicken
- 1/2 cup dry breadcrumbs
- 1/2 tsp. ground black pepper
- 1 cup shredded cheddar cheese, optional

In a large bowl mix together the sour cream (or yogurt) and the packet of **Caramelized Onion & Garlic Dip Mix**. Next add ground meat, bread crumbs, ground black pepper and shredded cheese (if you include cheese). Mix well using your hands. Allow to chill for a minimum of 1 hour, longer chill time is optimum. Divide the meat into 8 patties. Preheat grill on medium heat. Start cooking patties on a piece of aluminum foil because they have the tendency to fall apart. Cook 6-8 minutes on each side depending on cook level preference. Carefully remove patties from foil to brown on each

*\*may substitute 1/2 c. finely crushed cracker crumbs, Measure after crushing*

*\* You may skip adding shredded cheese to mixture and add sliced cheese to cooked burger*



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