Beef and Sausage Burger



Tired of the same old hamburgers, or just looking for something new and different? This recipe will do the trick.

Here is what you will need:
Some Type of Grill
Marinara Sauce (at least 16 oz)
1 Large Egg
1/3 Cup Bread Crumbs
1 Teaspoon Minced Garlic
1 Teaspoon Crushed Basil
1 Teaspoon Oregano
1 lb Ground Beef
1 lb Ground Italian Sausage
Sweet Bell Peppers (any kind you like)
Sweet Yellow Onion

Extra Virgin Olive Oil
Black Pepper
Premium Bun or Roll
Mozzarella Cheese

To start off, combine the following in a large mixing bowl; 2 or 3 ounces of marinara sauce, 1 egg, 1/3 cup bread crumbs, 1 teaspoon each of minced garlic, crushed basil leaves and oregano. Now add your ground beef and Italian sausage, be sure to mix well, then make into patties.

Now we need to get our veggies ready; clean and slice a few peppers into thin strips, cut the onion into rings and then halve the rings. Combine both in a frying pan with a drizzle of oil and a solid dash of black pepper and cook them down over medium-low heat until tender, but not mushy. You could also put the veggies in some foil and wrap them up with the oil for cooking on the grill.

Set your grill for medium heat and place the patties directly over the coals or burner, for maybe 6 minutes per side. Watch for any flare ups, pull them off when done to your liking.

Just before the burgers are done, toast your buns, heat up the remaining marinara sauce and grab some mozzarella cheese...