

Greek Burger



Ingredients (serves 4)

- 1 pound ground beef
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon garlic powder
- 1 teaspoon rosemary (fresh or dried)
- 2 - 4 ounces feta cheese, crumbled
- 1/2 cup black olives, sliced
- 4 sesame seed buns or pita bread

Top it up!

Add spinach and tomato.

Preparation

- Mix Worcestershire sauce, garlic powder and rosemary with ground beef
- Form into four patties
- Cook hamburgers using your preferred method until the center of the patties is 160°F. Flip frequently for even cooking.
- Top with feta cheese and sliced olives

Color is not a sure sign of doneness!
ALWAYS use a food thermometer
to check your hamburger's temperature!
Insert the thermometer into the side of
the patty until it reads 160°F.



www.uidaho.edu/thermometers