

Playoff Miniburgers

Looking for some macho food for the playoff games? Search no more. These mini burgers will be a winner in the hearts (and stomachs) of your family! I attended Highland Heights elementary school in the early 70's. The building was



incredibly old (it had a fallout shelter in the basement) and pretty scary to a first grader. But I will never forget the aroma pouring from the cafeteria on burger day. We had some of the finest southern cooks in the cafeteria, many who were African American. Those ladies would make yeast buns every Friday for the hamburger patties. Those awesome yeast buns helped me overcome my fear of the school basement back then. Today, my memory of school yeast buns is my inspiration for mini burgers.

You will need:

- 1 pound hamburger meat (I use Laura's Organic Beef)
- McCormick Smokehouse Pepper
- Salt
- Butter
- 1 Sweet Onion cut into straws
- 1 package Sister Shubert's yeast rolls (the large ones in a pack, not the small ones in a pan)
- Square cheddar cheese slices, cut into quarters

I love Laura's Beef because it's organic, and once it is browned – there no gross, yellow grease to drain. It seems so pure and natural. I also like the fact that it comes in a square shape.

When making burgers I simply cut the square into fourths when making ¼ pounders. When I make mini burgers, I simply half the quarters into eighths.

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First I heat my skillet to med-high, add about 1/3 stick of butter and let the butter melt. Next I place the halved and quartered meat into my frying skillet. I hate to touch meat, so I simply smash the halved and quartered hamburger meat flat with my spatula.

Next I add this new spice McCormick makes. It is called Smokehouse Pepper. You could use regular pepper too. Then I sprinkle each patty with salt and top each patty with a few onion straws. I place the lid on top and let the burgers cook for a good 5 minutes – but I also watch the pan and reduce the heat if needed. Burnt beef isn't pleasant.

After the burgers brown on one side, I carefully flip them along with the onions. I let the burgers cook another five minutes. I like my beef well done, so I repeat the flipping process again, giving each side another 1-2 minutes to cook. When burgers are done, I remove the skillet from heat. Then I top the burgers with a couple of cheddar cheese quarters while the burgers are still in the skillet. If I'm in the mood for really melted cheese, I will place the lid on the skillet and let the cheese melt while I prepare the yeast rolls.

While the burgers are cooking, I heat the Sister Schubert's rolls according to package directions. I like to cut mine through the middle while the rolls are partially frozen. I have found my serrated knife works best for this job.

When burgers are done, simply place a burger between the top and bottom of the yeast roll, and add those tasty, buttery onions from the skillet.

These are excellent served with Must-O-Naise.