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Hail, Summer!



CAESAR BURGERS ON GARLIC CROSTINI

Beef on the grill means good food, great times, happy people. Start your cookout this Labor Day weekend with Caesar Burgers on Garlic Crostini.

Prep/cook time: 30 minutes
(Makes 4 servings)

- 1½ lbs. **ground beef**
- 3 cloves garlic, minced
- 1 tsp. salt
- ½ tsp. pepper
- 4 romaine lettuce leaves
- ¼ cup freshly shaved or grated Parmesan cheese

Garlic Crostini:

- 8 slices sourdough bread (about 4" x 3" x ½")
- Olive oil
- 2 large cloves garlic, cut lengthwise into quarters

1. Combine **ground beef**, garlic, salt and pepper in bowl, mixing lightly but thoroughly.
2. Lightly shape into four ¾" thick patties, shaping to fit the bread slices.
3. Place patties on grid over medium heat. Grill, uncovered, 13–15 minutes, to medium (160°) doneness, until not pink in center and juices show no pink color, turning occasionally.
4. Brush both sides of bread slices lightly with oil.
5. Place bread around outer edge of grid. Grill a few minutes until lightly toasted, turning once.
6. Remove bread from grid; rub both sides of each slice with a garlic quarter.
7. Place one lettuce leaf on four of the crostini; top each with a burger.



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