



5 Exclusive Burger Recipes Your Friends and Family will Love!

Fried Pickle Sliders

Ingredients:

4 Martin's 12 Sliced
Potato Rolls
1 Pound Ground Beef
4 Slices Cheddar cheese
½ Medium-Sized Red Onion
Salt and Pepper, to taste
Ranch Dressing, to taste

For Fried Pickles:

12 Hamburger Dill Pickles
1 Large Egg
1 Tablespoon Water
¼ Cup All-Purpose Flour
¼ Teaspoon Cayenne Pepper
¾ Cup Panko Bread Crumbs

Directions:

1. Pre-heat oven to 400 degrees Fahrenheit.
2. Line medium baking sheet with parchment paper or aluminum foil and set aside.
3. Drain 12 pickle chips on a paper towel and pat dry.
4. Combine egg and water in one bowl and beat well.
5. Combine flour and cayenne in a second bowl.
6. Place Panko bread crumbs in a third bowl.
7. Dip pickle slices into egg mixture, then the flour mixture, then the panko; then place in a single layer on the prepared baking sheet.
8. Bake pickles for 25-30 minutes, flipping once halfway through, until golden brown. Remove from oven and set aside to cool.
9. Season beef with salt and pepper, then form into 4 slider-sized patties (3-4 oz. each).
10. Grill burger patties to desired level (e.g. medium, medium-well, etc.); let rest for 1-2 minutes.
11. To assemble each burger, squeeze desired amount of ranch dressing on bottom bun, then top with red onion slices. Add burger patty and fried pickles. Top with top bun and enjoy!



Recipe adapted from: <https://www.landolakes.com/recipe/21003/fried-pickle-cheeseburger/>

Greek Burger

Ingredients:

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| 4 Martin's 100% Whole Wheat Potato Rolls | 1 8-Ounce Chunk Feta Cheese, cubed |
| 1 Pound Ground Beef | ½ Cup Pitted Kalamata Olives, quartered |
| 8 Ounces Persian Cucumbers, diced | ½ Cup Olive Oil |
| ¼ Cup Thinly Sliced Red Onion | ¼ Cup Red Wine Vinegar |
| 1 Pint Grape Tomatoes, quartered | 1 Clove Garlic, minced |
| | ½ Teaspoon Dried Oregano |
| | Salt and Pepper, to taste |



Directions:

1. Chop cucumbers, onion, grape tomatoes, feta cheese, and olives and place in a medium bowl.
2. Whisk together oil, vinegar, garlic, oregano, salt, and pepper, to taste.
3. Pour dressing over chopped Greek salad ingredients and toss until fully coated.
4. Season beef with salt and pepper, then form into 4 slider-sized patties (3-4 oz. each).
5. Grill burger patties to desired level (e.g. medium, medium-well, etc.); let rest for 1-2 minutes.
6. To assemble each burger, place burger patty on bottom bun, then top with Greek salad mixture. Add top bun and enjoy!

Greek topping adapted from: <http://www.ohsweetbasil.com/easy-greek-pasta-salad-recipe#p=1&y=0>

Surf-n-Turf Burger

Ingredients:

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| 4 Martin's Dinner Potato Rolls | 2 Tablespoons Mayonnaise |
| 4 Slices Tomato | 1 Teaspoon Lemon Juice |
| 4 Leaves Green Leaf Lettuce | 1 Tablespoon Chopped Chives |
| 4 Prepared Shrimp | 1 Pound Ground Beef |
| ½ Pound Cooked Lobster or Crab Meat, roughly chopped | Salt and Pepper, to taste |

Directions:

1. In a small bowl, combine lobster or crab meat, mayonnaise, lemon juice, chives, salt, and pepper; mix together until well combined. Refrigerate until ready to serve.
2. Season ground beef with salt and pepper, then form into 4 slider-sized patties (3-4 oz. each).
3. Grill burger patties to desired level (e.g. medium, medium-well, etc.); let rest for 1-2 minutes.
4. To assemble each burger, spread mayonnaise on bottom bun, then top with lettuce and tomato. Top with burger patty and equal portion of the seafood mixture. Add top bun.
5. Skewer the prepared shrimp through the top of the burger and enjoy!



Recipe adapted from: <http://www.serious-eats.com/recipes/2013/06/lobster-bacon-burger-recipe.html>

The Ultimate All-American Burger

Ingredients:

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| 4 Martin's Sandwich Potato Rolls | ¼ Cup Chopped Onion |
| 1 Pound Ground Beef | 1 Cup Shredded American Cheese |
| 1 Pound Pork Sausage | Ketchup, to taste |
| ¼ Teaspoon Garlic Powder | Mustard, to taste |
| 2 Tablespoons Steak Sauce | Classic Potato Chips, to taste |
| 6 Slices Bacon | |



Directions:

1. Prepare bacon using preferred cooking method (e.g. stove top, oven, or microwave); set aside to cool.
2. Sauté onion in a medium skillet in some of the remaining bacon grease until tender. Remove from heat.
3. Crumble bacon and combine with cooked onion and shredded American cheese in a small bowl.
4. Combine beef, pork, garlic powder, and steak sauce in a large bowl. Shape into 8 (¼-lb.) patties.
5. In 4 of the patties, create a small divot with your thumb; divide the bacon mixture among these 4 patties, packing it into the indentation. Top with the remaining patties and seal the edges.
6. Grill burger patties to desired level (e.g. medium, medium-well, etc.); let rest for 1-2 minutes.
7. To assemble each burger, place burger patty on the bottom bun. Top with ketchup, mustard, and chips to taste. Add top bun and enjoy!

Recipe adapted from: <http://www.tasteofhome.com/recipes/bacon-stuffed-burgers>

BBQ Lover's Burger

Ingredients:

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| 4 Martin's "Big Marty's" Rolls | 8 Slices Bacon |
| 2 Pounds Ground Beef | 4 Slices Monterrey Jack Cheese |
| Salt and Pepper, to taste | Crispy Fried Onion Topping, to taste |
| 2 Cups Prepared Pulled Pork | |
| 1 Cup Pickle Relish | |



Directions:

1. Prepare bacon using preferred cooking method (e.g. stove top, oven, or microwave); set aside to cool.
2. Pre-heat your grill or stove top to medium-high heat.
3. Season the ground beef with salt and pepper, then form into 8 (¼-lb.) patties.
4. Grill burger patties to desired level (e.g. medium, medium-well, etc.); let rest for 1-2 minutes.
5. To assemble each burger, place cheese on the bottom bun, then top with ¼ cup pickle relish. Top with burger patty, pulled pork, and then another burger patty. Crumble bacon and place on top of the second burger patty. Finally, add your desired amount of crispy fried onion topping. Top with the top bun of your Martin's "Big Marty's" Roll and enjoy!

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Martin's
Famous
POTATO ROLLS AND BREAD