



Summer is almost here!

Time to get that HOLLAND Grill out and have a good cookout!

Big Smokey Burgers with French Fries topped off with Strawberry Shortcake for dessert!

BIG SMOKEY BURGERS

Prep Time: 25 Min **Cook Time:** 10 Min **Ready In:** 35 Min

Original Recipe Yield 6 burgers

Ingredients

- 2 pounds ground beef
- 1/2 onion, grated
- 1 tablespoon grill seasoning
- 1 tablespoon liquid smoke flavoring
- 2 tablespoons Shurfine Worcestershire sauce
- 2 tablespoons minced garlic
- 1 chopped chile
- Shurfine Salt and pepper to taste
- 6 (1 ounce) slices sharp Shurfine Cheddar cheese
or Shurfine American Cheese
- 6 hamburger buns (wheat or white)
- 6 slices of bacon

AISLE

- Meat
- Produce
- Meat/Aisle 6
- Aisle 7 end cap
- Aisle 3
- Produce
- Aisle 3
- Aisle 6
- Aisle 1
- Bakery department
- Meat



Directions

1. *Preheat an grill outside (or oven if you prefer!)*
2. *Combine ground beef, onion, grill seasoning, liquid smoke, Worcestershire sauce, garlic, and chipotle pepper in a large bowl. Form the mixture into 6 patties. Season with salt and pepper.*
3. *Cook 6 slices of bacon in skillet or microwave and set aside.*
4. *Place burgers on preheated grill and cook until no longer pink in the center. Place a slice of Cheddar cheese or American cheese on top of each burger one minute before they are ready. Place burgers on buns to serve along with slice of bacon! Add your own ketchup or mustard as you like!*

Strawberry Short Cake

Ingredients

- Bisquick Mix
- Strawberries
or Frozen Sliced Strawberries
- Shurfine Whipped topping

AISLE

- Aisle 6
- Produce
- Freezer
- Freezer



Directions

1. *Follow instructions on Bisquick to make pan of shortcake.*
2. *Let cool. Cut into small squares.*
3. *Add strawberries on top. Add dap of whipped topping*
4. *Serve and enjoy!*