

Black Pearl Burgers, Beef or Turkey

Ingredients:

- One pound ground turkey or beef
- 3-4 Tablespoons Black Pearl "*Beyond Teriyaki*" Grilling Sauce & Marinade
- Four large gnarly buns - we like whole grain or Kaiser, lightly toasted

Method:

- Thoroughly mix meat and Black Pearl.
- Form into four patties as thick as you like them
- Refrigerate formed patties at least one hour
- Pre-heat oven to 350 prior to cooking
- Cook around 20 minutes on a "PAM" sprayed cookie sheet, or until thoroughly cooked. The thicker you make the patties, the longer it will take to cook through

You may find these do not need condiments such as mustard or ketchup!

Beverage tip: Asahi or Sapporo beer, *Gewürztraminer*, *Zinfandel*