

Bun:

baguette (Betty uses sourdough)
butter or spray oil
finely grated Parmesan cheese

Patty:

ground meat of your choice (about 1/2 pound of extra-lean ground beef yields 10 mini-burgers)
cheese of your choice (aged cheddar)
seasonings: garlic powder, cajun seasoning, black pepper, salt (all to taste.)

Spread:

mayonnaise (light)
thousand island dressing
sweet pickle relish

Toppings:

red onions
tomato
lettuce



NOTE: Oven Fries included after mini-burgers.

Directions:

1. Slice a baguette into thin disks. Two slices per mini-burger. Butter one side of each baguette slice and sprinkle with Parmesan cheese.
2. Preheat a skillet to medium high. Place baguette slices butter/cheese side down and cook until golden. Brown one side only. This can also be done on the grill. You can also use spray oil and omit the cheese.
3. In a bowl, combine mayonnaise, thousand island dressing and sweet relish. Mix thoroughly and set aside. It's about a one-to-one ratio on the mayo and TI. The sweet relish is to taste. Otherwise know to Betty as a squirt!
4. Season ground meat to taste. Betty likes garlic powder, Cajun spices and black pepper. Form seasoned meat into patties the same size as your baguette slices.
TIP: Sprinkle salt on patties just before grilling. The salt helps sear the patty.

5. On a hot grill, skillet or griddle, cook onion slices and patties. Patties cook extremely quickly. About two minutes total. Top patties with cheese as soon as you flip them to get the cheese melting!
6. To build your mini-burgers, layer baguette with spread, patty, onion, tomato and lettuce. Top with another baguette slice and serve with oven fries.

Would you like fries with that?

TIP:Oven fries take a little time. Start the fries first so your burgers and fries are ready at the same time.

Cut a clean potato into sticks. You can peel the potato if you like. (Betty doesn't like.)

Toss potato sticks in olive oil and season as desired.

Spread in a single layer on a baking sheet.

Bake in a preheated 425(F) oven for 15 minutes. Using a spatula, turn fries over. Cook another 15 minutes until golden.

Line a bowl with a paper towel and pour fries into bowl.

Season with another pinch of salt after baking, if desired.