

Busters BBQ Burgers

1 1/2 pounds ground beef (chuck or round)

3 T fine dry bread crumbs

2 tsp Worcestershire sauce

2 T grated onion

1/2 tsp garlic powder, optional

2 T Busters BBQ Sauce

Season with Busters Championship Seasoning

1. Prepare a grill for high heat.

2. Combine the beef with bread crumbs, Worcestershire sauce, grated onion, garlic powder, and Busters BBQ Sauce.

3. Shape the meat into 4 to 5 large patties. Sprinkle both sides of burgers lightly with Busters championship seasoning

4. Put burgers on a lightly oiled grill over the prepared coals and grill for about 5 to 7 minutes on each side, or until done as desired.

5. Serve on split toasted buns with your choice of sliced vegetables and condiments.

Serves 4 to 5

