

Recipes: Serve These Delicious Burgers at Your Next Summer Party!

By JULIA BIRKINBINE | May 30, 2015

Planning the menu for an upcoming summer get-together? We've got the perfect dishes for you to serve! Check out two delicious burger recipes, courtesy of catering company Great Performances, below!



MAE MAE VEGGIE BURGER

Ingredients:

1 c chickpeas, crushed
1 1/2 c roasted mushrooms, finely chopped
1/2 c wild rice, cooked
1/2 c wheatberries, cooked
1 c spinach, sauteed with olive oil
1 clv garlic, minced
1 t cumin seed
1 t paprika
juice of 1 lemon
2 t teriyaki marinade
1 egg
1 1/2 c panko bread crumbs
additional salt and pepper to taste

Directions:

In a large bowl, mix all ingredients until well combined. If the mixture is watery, add 1 tablespoon additional panko

Preheat a large sauté pan over medium heat with enough olive oil to coat the bottom. Shape into patties, and brown one minute per side

Serve over salad greens or on a brioche bun with lettuce, sliced tomato, and Katchkie Farm Tomato Jam



MINI BEET BURGER

Ingredients:

4-5 raw beets
1 roasted beet, cut into chunks and smashed
1 onion
3 garlic cloves
2 tablespoons olive oil
1.5 cups rolled oats
1/2 cup goat cheese
1 handful fresh basil leaves, chiffonade
1/2 teaspoon salt
1/2 teaspoon pepper
1 handful sprouts
24 slider buns

Directions:

Using a box grater or food processor with the grating blades attached, peel and grate onions and garlic and sauté until translucent. Peel and grate raw beets. Place all grated vegetables in a large mixing bowl

Add olive oil, roasted beets, and rolled oats and mix everything well. Add goat cheese, basil, salt, and pepper and stir to combine

Set aside for 30 minutes, so the oats can soak up the liquid and the mixture sets

Shape the patties with your hands. If the mixture is too loose, add more oats. Grill the burgers a couple of minutes on each side. You can also fry them in a frying pan

Place slider on bun and top with sprouts