



BURGERS WITH COFFEE-WORCESTERSHIRE GLAZE

1-2 pounds ground beef chuck or round (depending on how many people you're feeding)

Worcestershire sauce

Salt and pepper

Montreal Grill Seasoning

For the glaze:

¼ cup brewed coffee

2 tablespoons Worcestershire sauce

1-2 tablespoons brown sugar

Mix the ground chuck or round with Worcestershire sauce, grill seasoning, and salt and pepper to taste. Form the mixture into patties and grill, 5-6 minutes per side. In a small saucepan over medium heat, heat the coffee, Worcestershire sauce, and brown sugar until hot and sugar melts, 3-4 minutes. Baste the burgers with the glaze 2-3 times while grilling. Top with your favorite burger toppings. I used lettuce, onion, sautéed mushrooms, a fried green tomato slice, ketchup, and spicy brown mustard.

Recipe courtesy of Karly Vardaman, www.kitchenpsycho.com