

Free recipe! The Inside-out Burger!



Feeds Two really well

*12 ounces Ground Beef , Formed into Patties

*1 package of Cafe Miranda's

"I Dreamt of Jerry..." zippy bluecheese and basil sauce, opened and tasted

*1/2 bunch Parsley, Chopped

*Olive Oil, for drizzling

*Salt and Pepper, to taste

*Bread, of your choosing, from you local baker guy.

1. Grill the Burgers until medium rare, about 2-3 min. each side. Allow to rest
2. After you have tried the "I Dreamt of Jerry..." place what is left into a large bowl with the chopped parsley.
3. Place the Burgers in the bowl and, with a pair of tongs, chop up the burger and toss with the other ingredients, adding the salt and pepper as you toss.
4. Put on to your favorite plates (or just leave it in the bowl) and drizzle olive oil over the top. Scoop up with the bread.
5. Easy huh?? Try with a light dry red or white wine, or a nice lager...
Check out da menu and other fun stuff @ www.cafemiranda.com

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