

# BURGERS FOR FOUR WITH GREEK ISLE AND MEDITERRANEAN FILLINGS

Prepared by: Vito Gomez

Source: Easy Grilling and Simple Smoking

## GREEK ISLE BURGER FILLING

1 large ripe tomato, finely chopped  
2 tablespoons finely chopped red onion  
4 ounces feta cheese, crumbled  
2 tablespoons chopped black olives  
1 teaspoon red wine vinegar  
1 teaspoon olive oil  
½ teaspoon dried oregano

Combine all ingredients in a small bowl and let marinate for at least 30 minutes before using. Wonderful on lamb or beef burgers.

## MEDITERRANEAN BURGER FILLING

¼ cup each: mayonnaise, grated Parmesan, chopped green onion and black olives.  
Combine all ingredients. Good with turkey and beef burgers.

*Vito's Notes: Yes, I will definitely make again! Due to the number attending and I made 40, 2 oz. mini burgers and used 2 mini burgers per stuffed burger, delivering 20 burgers, 10 of each variety of stuffing. The burgers for four were made with 1.5# of 85/15 ground chuck, 1.5# of veal and 2# of lamb. The meats were mixed with garlic, pepper and salt. Both stuffing recipes were doubled. Pay close attention to blending the edges of the burgers as you seal the stuffing in the middle. A few separated while grilling and became a bit harder to flip, but turned out fine. Next time I'm using two 4oz patties to allow for more stuffing. Very easy and a fun dish to serve!*

