

ZIP-ITTM SAUCES

BEEF • CHICKEN • PORK • SEAFOOD

Gourmet Burger Recipes

As Featured on:
Fox 2 Detroit Morning
Show Cooking School

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Zip-It Spinach Forest Mushroom Burger

Serves: 6



1 1/2 lb ground round
8 oz Aunt Mid's Mushroom Blend (or your favorite mushrooms)
4 oz. Zip-It Steak Sauce Mushroom or favorite Zip-It Flavor
6 slices medium thickness Munchee cheese
1 Sliced Red Onion
1 stick unsalted butter
18 slices thick cut bacon
Baby leaf spinach
6 Hamburger buns or Pumpernickel Buns
Salt & Pepper to taste

1. Form 6 hamburger patties from ground round. Salt and pepper.
2. Preheat grill.
3. Fry bacon. Place on paper towel set aside for topping.
4. In a sauté pan melt butter and sauté mushrooms. Add Zip-It Mushroom Steak Sauce toward end of sautéing mix well and turn off heat. Set aside to top burger.
5. Grill patties until desired cooking temperature. We recommend medium well 160F. Top with Munchee cheese at the end of grilling to melt.
6. Place patties on buns and top with the following: 3 pieces of bacon on each burger, spinach, red onion slices and Zip-It Mushroom mixture.

Spiced Lamb Burgers with Zip-It Herbed Greek Yogurt

Serves: 6



1 lb. ground lamb
¼ cup onion, minced
1 tsp. cumin powder
¼ tsp. allspice
¼ tsp. cinnamon
½ cup bread crumbs
1 egg
1 Tbsp. olive oil
½ cup Greek yogurt
½ cup Zip-It Herbs & Garlic Steak Sauce
Olive Oil
Shredded red cabbage
Fresh Tomatoes
Fresh Feta Cheese
6 Pita Pockets

1. In a bowl mix the ground lamb, onion, spices, breadcrumbs and egg. Form into 6 ¾" thick patties and coat with olive oil.
2. Preheat grill.
3. Dice tomatoes
4. Combined Greek yogurt and Zip-It Herb & Garlic Steak Sauce together for burger topping.
5. Grill patties until desired cooking temperature. We recommend medium well 160F.
6. Place patties in side the pita and top with the following: Zip-It Herbed Greek yogurt, shredded red cabbage, diced tomatoes and crumbled fresh Feta cheese.

Zip-It Asian Ginger Teriyaki Turkey Burger

Serves: 6



1 lb ground turkey (may use chicken, pork or beef)

1 egg

½ cup water chestnuts diced

½ cup match carrots diced

1-cup breadcrumbs or panko

½ teaspoon crushed garlic

1 cup Zip-It Gourmet Glaze Asian Ginger Teriyaki (extra to top the burgers recommended)

Salt and pepper to taste

6 sesame seeded buns

6 slices medium thicknesses sharp cheddar

Alfalfa sprouts (onion flavored) or bean sprouts

Sliced vine tomatoes

Green Bib Lettuce

1. Spray grate with no-stick cooking spray. Prepare grill for medium direct-heat cooking.
2. Dice water chestnuts and carrots. Slice vine tomatoes set on side for topping.
3. In a bowl mix turkey, egg, water chestnuts, carrots, breadcrumbs, ½ tsp. crushed garlic and Zip-It together. Form 6 patties.
4. Place patties on cooking grate. Grill 3 –4 minutes each side or until turkey is no longer pink in center, turning until fully cooked to your liking. Top with sharp cheddar at the end of grilling to melt.
5. Place patties on buns and top with the following: alfalfa sprouts (onion flavored) or bean sprouts, sliced vine tomatoes, green bib lettuce, drizzle more Asian Ginger Teriyaki Zip-It if desired.

Michigan Apple & Cherry Stuffed Pork Burger with Zip-It Northern Cherry Glaze

Serves: 6



1 lb. ground pork
½ cup tart apple, diced
½ cup sweet onion, minced
¼ cup dried cherries, chopped
1 tsp. garlic, minced
½ cup breadcrumbs
½ cup Zip-It Northern Cherry Gourmet Glaze
1 egg
Lettuce spring mix
6 pineapple slices
6 slices medium thickness provolone cheese
6 poppy seed buns

1. Spray grate with no-stick cooking spray. Prepare grill for medium direct-heat cooking.
2. Dice apple, mince onion and garlic. Chop cherries.
3. In a bowl mix the ground pork, apple, onion, cherries, garlic, breadcrumbs and egg. Form 6 patties.
4. Place patties on cooking grate. Grill 3 –4 minutes each side or until Pork is no longer pink in center, turning until fully cooked to your liking. Top with Provolone at the end of grilling to melt. Glaze and grill pineapple slices with Zip-It Northern Cherry.
5. Place patties on poppy seed buns and top with the following: lettuce spring mix, pineapple slice and more Zip-It Northern Cherry Zip-It Glaze if desired.

Zip-It Roasted Poblano Piñata Chicken Burger

Serves: 6



1 lb ground chicken
1 egg
1 cup medium crushed corn chips (Fritos®)
½ cup breadcrumbs
2–3 diced green onions
½ diced red bell pepper
1 T. crushed red pepper flakes or chopped jalapeños (if desired)
Salt & pepper to taste
6 onion rolls
Shredded mexican blend cheese
Shredded lettuce
Diced fresh tomatoes or tomatillos
Avocado slices
Sliced black olives (optional)
6 oz. sour cream
3 ½ oz. Zip-It Roasted Poblano Finishing Sauce

1. Spray grate with no-stick cooking spray. Prepare grill for medium direct-heat cooking.
2. Dice green onions, red bell pepper, tomatoes/tomatillos and slice avocados.
3. In a bowl mix chicken, egg, corn chips, breadcrumbs, green onions, red bell pepper and pepper flakes or jalapenos together. Form 6 patties.
4. Place patties on cooking grate. Grill 3–4 minutes per side until chicken is no longer pink in center, turning until fully cooked to your liking.
5. Combine sour cream and Zip-It Roasted Poblano Sauce for burger topping.
6. Place patties on onion rolls and top with the following: Zip-It sour cream mixture, shredded lettuce, diced tomatoes, avocado slices, and sliced black olives (optional).

Salmon Burger with Zip-It Roasted Bell Pepper and Olive Tarter Sauce

Serves: 6



4 frozen salmon patties
½ cup mayonnaise
¼ cup Zip-It Roasted Bell Pepper Finishing Sauce
¼ cup black olives, sliced
¼ cup green olives, sliced
1 yellow pepper
6 slices medium thickness dilled Havarti cheese
Fresh basil

1. Spray grate with no-stick cooking spray. Prepare grill for medium direct-heat cooking.
2. Slice green olives, black olives and yellow pepper into rings for topping.
3. Combine mayonnaise, Zip-It Roasted Bell Pepper and black and green olives to top the salmon burgers.
4. Grill frozen salmon patties on medium heat for 3 –4 minutes per side (or according to box).
5. Top with dilled Havarti at the end of grilling to melt.
6. Place patties on buns and top with the following: Zip-It Roasted Bell Pepper & olive Tarter Sauce, yellow pepper rings and fresh basil.