

Cooking Corner Tips To Help You

For Juicy, Flavorful Burgers, The Secret's Out

(NAPSA)—A juicy and flavorful burger never goes out of style. Keeping the patty moist, however, can be the challenge. Grills and ovens often dry out the burger and frying can get too greasy. But if you're looking for an easy way to make your family a restaurant quality burger, the secret is finally out. It's kosher salt. Kosher salt has been an ingredient prized by professional chefs for years, and is now being discovered by home cooks everywhere.

Its ability to flavor and lock in moisture works culinary magic. Morton, America's trusted authority on salt for more than 150 years, suggests the following Luau Burger recipe to brighten your day.

The recipe is fun to prepare for the family or when entertaining because of its unique presentation. The burgers are placed on a bed of kosher salt and baked in the oven to allow the kosher salt to lock in the moisture and preserve the meat's natural flavors. The salt also helps to soak up the grease, while not leaving a salty taste. Pineapple slices, sweet-and-sour sauce and green pepper give this burger a touch of island flair. No grass skirts necessary.

For more mouthwatering recipes, visit www.mortonsalt.com.

Luau Burgers

Ingredients:

- 1 pound ground beef/pork mixture (8 ounces of each)
- ¼ cup chopped onion
- ½ teaspoon and 1½ cups Morton® Kosher Salt
- ¼ teaspoon ground black pepper
- ½ cup prepared sweet-and-sour sauce, divided
- ⅛ teaspoon hot mustard powder, if desired
- 4 slices canned pineapple, drained (reserve 1



- tablespoon juice)
- 4 slices green pepper, cut into thin strips (or mixed red and green)
- hamburger buns, split and lightly toasted
- ⅓ cup water

Preparations: Mix ground meats with onion, ½ teaspoon Morton Kosher Salt, pepper and three tablespoons sweet-and-sour sauce. Shape mixture into 4 patties; set aside. In small bowl, combine remaining sweet-and-sour sauce with hot mustard; set aside.

Pour water into a shallow baking pan (preferably a 9½ x 10¾ x 1-inch baking pan), and evenly sprinkle the remainder of the Morton Kosher Salt over the water.

Place patties on wet salt.

Cooking: Bake at 350° F until desired doneness. Do not turn patties. Transfer burgers to plate and keep warm. Discard salt bed. In skillet, sauté pineapple slices and green pepper in reserved tablespoon of pineapple juice. Stir in sweet-and-sour sauce/mustard mixture; heat through with pineapple and peppers. Place one pineapple slice on bottom half of bun, then burger. Top with peppers/sweet-and-sour sauce mixture. Cover with top half of bun; serve.