

Grill Onions And Beef Once For Two Easy Meals

(NAPSA)—Fire up your grill to make two great meals at once. Make Grilled Onion Cheeseburgers one night and use the leftover onions and burgers to create a delicious pasta dish the next night. By prepping and grilling for two meals at a time, you'll save money and spend less time cooking. Try these easy, time-saving recipes:

Grilled Onion Cheeseburgers

Makes 4 servings

1. In a medium bowl, combine 2 pounds ground beef, 2 tablespoons fresh thyme and 1 tablespoon minced garlic. Mix lightly but thoroughly. Shape into eight ½-inch thick patties.

2. Slice 2 large yellow or white onions into ½-inch thick slices; brush both sides with olive or canola oil.

3. Place patties and onion slices on grate over medium, ash-covered coals. Grill patties, uncovered, 11–13 minutes turning occasionally to medium (160°F) doneness until no longer pink in center and juices show no pink color. Grill onions 15–20 minutes or until tender; turn occasionally and brush with oil. Season patties with salt and pepper, to taste.

4. About 1 minute before removing burgers from grill, put crumbled or shredded cheese (blue cheese, smoked mozzarella, goat cheese, feta, etc.) on 4 patties to melt.

5. Place cheese-topped burgers on bottom of hamburger buns or Kaiser rolls and top with ½ of grilled onions. Close sandwiches and serve.

6. Cover and refrigerate remaining 4 burgers and onions to use in “Meatballs” & Pasta with Grilled Onions & Fresh Tomato Sauce.



Grilled onions deliver tantalizing flavor when added to cheeseburgers or pasta.

“Meatballs” & Pasta With Grilled Onions & Fresh Tomato Sauce

Makes 4 servings

4 leftover grilled burgers

¼ cup olive oil

Leftover grilled onion slices, cut in half

3 cups chopped fresh tomatoes

½ cup chopped fresh basil

½ teaspoon salt

¼ teaspoon pepper

4½ cups uncooked regular or whole wheat penne pasta

Salt and pepper

Shredded Parmesan cheese

1. Cut each burger into 6 equal pieces. Heat oil in large nonstick skillet over medium heat; add burger pieces, onions and tomatoes. Cook 8–10 minutes or until burgers are heated through, stirring frequently. Stir in basil, salt and pepper. Set aside.

2. Meanwhile cook pasta according to package directions; drain and return to pot. Add beef mixture; toss to coat. Season with salt and pepper, to taste. Sprinkle with cheese, as desired.

For more information and recipes, visit www.onions-usa.org and www.beefitswhatsfordinner.com.