

"Ultimate Hamburgers" Bring New Flavor to a Summer Favorite

(NAPSA)—From family get-togethers to backyard barbecues, hamburgers are one of America's favorite foods and a staple on summer menus.

"Hamburgers also evoke a sense of nostalgia because they remind us of everything we love about this season—fairs, fireworks, and cookouts with family and friends," said Barbara Shinn, co-author of "Recipes from Home."

Dairy Management Inc. (DMI) on behalf of the American Butter Institute (ABI) has teamed with Shinn and husband/co-author David Page to rejuvenate America's classic hamburger with a flavorful twist using all natural butter, fresh herbs and savory seasonings.

"The secret to our Ultimate Hamburgers is the homemade roasted garlic butter tucked inside the patty," said Page. "Not only does the garlic butter give burgers an unexpected burst of flavor, it also keeps hamburgers moist, even when cooked well done."

For more delicious variations, Page and Shinn also recommend these simple tips:

- **Butter Side Down:** Boost burger flavor by spreading an extra tablespoon of roasted garlic butter on hamburger buns and toasting them on the grill.

- **Cheese, Please:** For a tasty change of pace, top burgers with classic Cheddar, zesty Monterey Jack, sweet Swiss or tangy Blue cheese crumbles.

- **Side Show:** Make extra roasted garlic butter and use it to spice up favorite summer sides such as corn on the cob, potatoes and seasonal vegetables.

- **Double Up:** Since roasted garlic butter can be frozen up to four months, make a double batch (or triple or quadruple) to keep on



hand for all of your summer entertaining occasions.

This summer, celebrate American cuisine with home cooked recipes made with all natural butter. Visit www.butterisbest.com for entrees, desserts, sides and snacks featuring the familiar flavors of home.

Ultimate Hamburgers with Roasted Garlic Butter

Makes: 8 servings

Prep Time: 20 minutes

Cook Time:

Cook until burgers are no longer pink in the middle

Recipe provided by David Page and Barbara Shinn on behalf of the American Butter Institute

For the Roasted Garlic Butter:

2 heads fresh garlic (or 2 tablespoons of jarred roasted garlic)

8½ tablespoons unsalted butter, softened

1 tablespoon minced shallots

1 tablespoon minced fresh thyme

Salt and freshly ground black pepper to taste

Preheat the oven to 375 degrees.

Use jarred roasted garlic, or

if using fresh garlic: Remove heads from garlic and rub with butter. Place in a baking dish, cover tightly with foil and roast for one hour. Let cool. Press the soft garlic out of the skins into a small dish.

In a deep bowl, combine roasted garlic, butter, shallots, thyme, salt and pepper and stir until smooth. Refrigerate the butter until it just begins to set (about 15 minutes). Remove from the bowl and place on a sheet of plastic wrap. Form a log about the size of a stick of butter and wrap it in plastic wrap.

Refrigerate until firmly set, about one hour. (For faster setting, place in the freezer for about ½ hour.)

For the Ultimate Hamburgers:

3 pounds ground chuck

2 tablespoons chopped fresh herbs such as parsley, rosemary and chives

8 slices chilled roasted garlic butter, ½-inch thick (about one tablespoon each)

8 hamburger buns

Salt and freshly ground black pepper to taste

In a large bowl, combine meat with herbs, salt, and pepper. Separate meat into 8 equal portions and shape into loose balls. Gently press a slice of chilled roasted garlic butter into the center of each ball. Enclose the butter with the meat and form a 1½-inch thick burger.

Grill or broil the burgers until centers are no longer pink. Serve on toasted hamburger buns with desired toppings.