

Wonder[®]

Tourtière Burgers

Serves 4 / 17 mins

Ingredients

- 4 Wonder[®] Hamburger Buns
- 1 egg
- ¼ cup sour cream
- 2 tsp. Dijon mustard
- ¼ cup dry bread crumbs
- 1 tsp. dried thyme
- 1 tsp. allspice
- ½ tsp. celery salt
- ½ tsp. ground savory
- ½ tsp. cinnamon
- 1 green onion, thinly sliced
- 250 g ground beef
- 250 g ground pork
- 4 slices cheddar cheese

Optional toppings: Sweet chili sauce

Directions

 Prep Time: **5 minutes** | Cook Time: **12 minutes** | Total Time: **17 minutes**

1. Oil grill and heat barbecue to medium. In a bowl, whisk the egg with sour cream and Dijon. Stir in bread crumbs, seasonings and onion. Crumble in meat. Using a fork or your hands, gently mix. Divide into 4 portions and shape into burgers, each about ½ in. (1 cm) thick. If making ahead, place on a plate.
2. Place burgers on barbecue. Grill with lid closed until meat is firm to the touch and completely cooked through, 6 to 8 min per side.
3. Top with cheddar slice and sweet chilli sauce, then serve on lightly grilled Wonder[®] hamburger buns.

