

## Sassy Burgers with Mango-Peach Salsa

- 1 lb lean ground beef
- 1/4 cup plain dry breadcrumbs
- 1 Tbsp **TSG Tearless Onion and Chives Seasoning Blend**
- 1 Tbsp **TSG Outrageously Garlic**
- 1/2 tsp salt
- TSG Mango Peach Salsa**
- Hamburger buns

1. Place ground beef in a medium bowl and sprinkle with breadcrumbs, TSG onion and chives, TSG outrageously garlic, and salt. Mix until well blended.
2. Mix in 1/2 cup TSG mango peach salsa. Meat will be slightly soft.
3. Form into 4 patties. Cook in a skillet or on the grill over medium-high heat 6 minutes; turn and cook 2-4 minutes more.
4. Serve on buns with lots of TSG mango peach salsa.

**Makes 4 generous burgers.**