

Get Your Grill On: Summer BBQ Recipes

Bacon Mushroom Burger

6 Slices Bacon, cooked (not crispy)
1 Pound Ground Sirloin
1 Pound Ground Chuck
1/4 C + 2 TBSP Chopped Onion
1/4 C + 2 TBSP Chopped Mushroom
Salt & Pepper, to taste

Chop bacon into small pieces. Using hands, mix beef, bacon, onion, mushrooms, salt & pepper in large bowl. Refrigerate until ready to grill.

Preheat grill and cook over high heat for 5 minutes and then turn and cook for 5 more minutes.

Yield: 6 Patties



Grilled Corn on the Cob

Put the unhusked ears over the coals, cover and grill turning occasionally until all sides are charred - about 20 minutes. The moisture in the husks and silks will create steam and cook the kernels, so there is no need to soak the corn in water first. As the grilling itself is so simple you'll have extra time to whip up Chive Butter for slathering onto the hot corn.

Chive Butter

1/2 Cup Butter
2 TSP Salt & 1/4 TSP Pepper
2 TBSP Chopped Chives
Beat ingredients until well blended.



Caramelized Peaches & Berries

4 Large Peaches, Halved & Pitted
3 TBSP Unsalted Butter, in pieces
2 TBSP Dark Brown Sugar
1/2 TSP Vanilla Extract
6 TBSP Store Bought Lemon Curd
2-4 TBSP Heavy Cream
1 1/2 Cups Fresh Blueberries

Arrange peaches, cut size down, in 9X13 foil pan scattering butter and sugar between pieces. Add vanilla. Cook over medium direct heat until peaches are tender about 10 minutes. Whisk together lemon curd and heavy cream. When ready to serve, cut peaches into small pieces and mix in bowl with berries and lemon sauce.



The London Market

is as hot as the
summer sun!



Call Nicole Today!



Nicole McKenzie
Sales Representative

235 North Centre Road

London, ON N5X 4E7

Direct: (519) 709-6466

Office: (519) 661-0380

Fax: (519) 661-0998

nicolemckenzie@royallepage.ca

www.nicolemckenzie.ca