

## GRILLED MUSTARD-DILL BURGERS



### — ingredients —

---

3 tablespoons sour cream 3 tablespoons Dijon mustard 1 1/2 tablespoons chopped fresh dill 10 ounces lean ground beef

2 hamburger buns, split 2 tomato slices 2 Bibb lettuce leaves

### — preparation —

---

Prepare barbecue (medium-high heat). Mix first 3 ingredients in medium bowl. Transfer 3 tablespoons sauce to small bowl and reserve. Add meat to remaining sauce in medium bowl and mix gently. Divide meat mixture into 2 equal portions. Flatten each to 1/2-inch-thick patty; sprinkle with salt and pepper.

Grill cut side of buns until toasted, about 1 minute. Grill patties to desired doneness, about 4 minutes per side for medium. Spread bottom half of buns with reserved sauce. Top each with burger, tomato slice, lettuce and bun top.

Serves 2; can be doubled.

For more delicious grill recipes, visit our [EnerSmart Magazine website](#).