



Mama's Recipes

Organic Gourmet Seasonings

Mama Patierno's Italian Pizza Burger

Made with [Organic Smoked Steak & Burger Spice](#) & [Italian Seasoning](#)



Mama's Italian Pizza Burger recipe is juicy and full of flavor using [Mama's Organic Smoked Steak & Burger Spice Rub](#) and [Organic Italian Seasoning](#) in this recipe. To make four ½ lb. or six 1/3 lb. burgers follow these steps:

Ingredients:

- 2 lbs. of 80 to 90% lean ground beef
- 2 Eggs
- 2 tbs extra virgin olive oil
- 2 1/2 tbs [Mama's Organic Smoked Steak & Burger Spice Rub](#)
- 1 tbs [Mama's Organic Italian Seasoning](#)
- 1 to 1 ½ cups of Tomato /Spaghetti Sauce (Mama's recipe recommended)
- Mozzarella or Provolone Cheese (Mama's favorite)
- Buns or Focaccia Bread



- Melted butter
- Lettuce (optional)
- Red onion (optional)

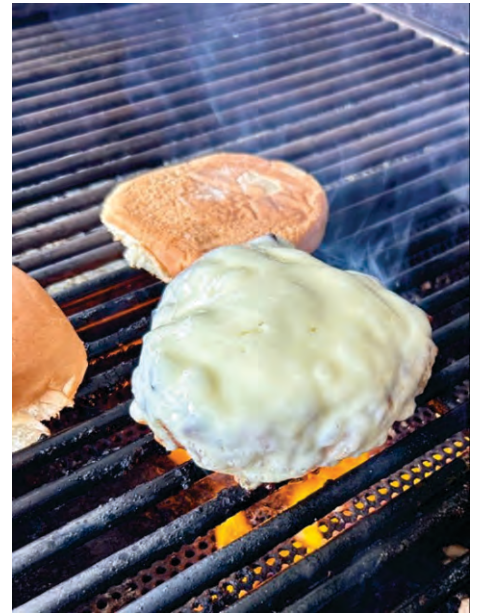
To make two 1/2 lb. patties or three 1/3 lb. patties reduce all ingredient portions/size by 50%.

How to make

1. Whisk the eggs and olive oil in a bowl large enough for the meat
2. Add 2 tbs of [Mama's Organic Smoked Steak & Burger Rub](#) plus 1 tbs of Mama's Organic Italian Seasoning & stir
3. Gently add the meat and in the bowl and gently mix
4. Form patties but be sure not to overwork



5. Press your thumb in the middle of each patty to keep the patty from losing its shape while on the grill
6. Sprinkle some parmesan cheese on top
7. Heat up some tomato sauce (see [Mama's Tomato Sauce Recipe](#))
8. Add patties to grill and cook to your desired taste and sprinkle a bit more of [Mama's Organic Smoked Steak & Barbecue Rub](#) on each side
9. About one minute before your patty reaches your desired temperature add two slices of mozzarella or provolone cheese
10. When cheese is melted add burger to bun or Focaccia bread (be sure to add melted butter to the bread or bun first and toast it for best overall flavor and results and add the pre-heated tomato sauce plus optional lettuce and raw red onion slice to bottom of bun/bread before placing patty on top
11. Ready to serve!



Other Options / Additions:

1. Add little red pepper flakes for those that like it kicked up
2. Some family and friends prefer to add the tomato sauce on the burger while on the grill just before adding the cheese but be careful of the sauce dripping into you grill!