Spicy Willamette Burger
Sarah Montague

Ingredient List

- Garden Patty with local veggies (1/3 lb.)
- Whole Wheat bun with sesame seeds (1 whole bun)
- Lettuce (1 leaf)
- Tomato (2 slices)
- Grilled Onions (1/3 onion sliced and grilled in olive oil)
- Crumbled Gorgonzola Cheese (1/4 cup crumbled gorgonzola)
- Sweet potato slices (grilled sweet potato slices in olive oil)
- Spicy Brown Mustard (1 teaspoon spread on top half of bun)

Preparation

- Hand spank veggie patty together from local veggies and put on the grill until over 160 degrees F and slightly browned along the edges, about 10-15 minutes (Veggie patty includes local carrots, sweet potato, spinach, beans, herbs, etc.)
- Lightly toast whole wheat bun on grill until brown while slicing veggies
- Slice tomato, onion, sweet potato and head of romaine lettuce
- Grill sweet potato slices and onion slices in large skillet with a teaspoon olive oil and cooking herbs if desired (rosemary, Italian herbs, etc.)
- When all ingredients are ready, put patty on burger, add veggies, spicy brown mustard and crumbled Gorgonzola in a light layer on top of the sweet potatoes.
- Stick a toothpick in the top, add a garnish to the plate and serve to a happy customer with delicious Flat Tail ale!