

The Beefalo Buffet

Fix some Great Sauces for your Savory Beefalo Burgers!
Compliments of Reta McKee

Summer and Fall are the seasons that make you think of heating up the grill and cooking some of your great Beefalo burgers. But sometimes we are hungry for something just a little bit different. If so, try these Savory Beefalo Burgers with one of the sauce recipes to liven up your Beefalo burger meals. Maybe one of the sauces will have just the taste you were hungry for, but couldn't quite name.

Savory Beefalo Burgers

- 1 lb. ground Beefalo
- ¼ cup dry bread crumbs
- 2 Tablespoons finely chopped onion
- 1 (or 2) egg(s)
- 1 teaspoon Worcestershire sauce
- ¼ to ½ teaspoon garlic salt
- ¼ teaspoon pepper

In medium bowl, combine all ingredients; mix well. Shape mixture into 4 patties. Broil or grill patties 4 to 6 inches from heat 6 to 8 minutes or until browned on both sides and cooked till done. Serve as is or with desired sauce or sauces.

Italian Sauce

- ¾ cup prepared spaghetti sauce
- ¼ cup coarsely chopped ripe olives

In small saucepan, combine ingredients; blend well. Cook over low heat until thoroughly heated, stirring occasionally. Serve warm.

Creole Sauce

- 1 Tablespoon cornstarch
- 2 Tablespoons cold water
- 1 cup stewed tomatoes
- ¼ teaspoon garlic powder
- ⅛ teaspoon dried thyme leaves, crushed
- ⅛ teaspoon cayenne pepper, if desired
- ⅛ teaspoon hot pepper sauce

In a small saucepan, stir cornstarch into cold water until dissolved. Add remaining ingredients; blend well. Cook and stir over low heat 3 to 4 minutes or until sauce is bubbly and slightly thickened. Serve warm.

California Sauce

- ½ cup mayonnaise or salad dressing
- 1 Tablespoon finely chopped onion
- 1 Tablespoon pickle relish
- 4 oz. (1 cup) shredded American or Cheddar cheese
- ½ cup chopped ripe tomato

In medium bowl, combine all ingredients except tomato; blend well. Fold in tomato. Cover; refrigerate about 30 minutes to blend flavors. Store in refrigerator. 1½ cups.

Cheesy Pepper Sauce

- 8 oz. pasteurized process cheese food, cut into ½-inch cubes (about 2 cups)
- 2 Tablespoons finely chopped green bell pepper
- 2 Tablespoons finely chopped red bell pepper
- 1 Tablespoon milk
- 3 drops hot pepper sauce

In small saucepan, combine all ingredients. Cook and stir over low heat until cheese is melted. Serve warm. ¾ cup.

Mushroom Sauce

- 2 Tablespoons margarine or butter
- 1 ½ cups (4 oz.) sliced fresh mushrooms
- 1 Tablespoon finely chopped onion
- ¼ cup cold water
- ¼ teaspoon Worcestershire sauce
- 2 teaspoons cornstarch
- Dash salt

Melt margarine in small skillet over medium heat. Add mushrooms and onion; cook and stir till mushrooms are almost tender. In small bowl, combine remaining ingredients; blend well. Stir mixture into mushrooms and onion. Cook until sauce is thickened stirring constantly. Serve warm. ¾ cup.