

Quick & Easy

THE COSTCO WAY

Montreal Steak Seasoning Burger & Dip

Makes 4 servings

Montreal Steak Seasoning Dip Ingredients:

2 cups sour cream

2 to 3 Tbsp McCormick® Grill Mates® Montreal Steak Seasoning

1 tsp McCormick® Garlic Powder

Vegetables or chips of your choice

Instructions:

In a small bowl, combine sour cream, steak seasoning and garlic powder. Add more seasoning, if desired. Cover and refrigerate for 4 to 24 hours before serving. Serve with vegetables or chips.

Philly-Style Cheesesteak Burger Ingredients:

1 lb lean ground beef

1 Tbsp McCormick® Grill Mates® Montreal Steak Seasoning

½ to 1 Tbsp cooking oil

1 medium onion, thinly sliced

1 medium green bell pepper, cut into thin strips

4 slices provolone cheese

4 hamburger rolls

Instructions:

In a large bowl, mix ground beef and steak seasoning until well combined. Shape into 4 patties. In a grill pan over medium, add oil. Add onion and bell pepper. Cook for 3 to 4 minutes, or until tender and lightly brown, stirring frequently. Place on a plate.

In the same grill pan over medium, cook burgers for 4 to 6 minutes per side, or until burgers are cooked through and internal temperature reaches 160 F. Top with cheese 1 minute before cooking is complete. Place patty on the bottom half of the roll. Top with onion and bell peppers. Serve with Montreal Steak Seasoning Dip and veggies or chips.

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