

## Hamburger-recipes.com

### Regina Pizza Burger

Pizza Burgers are great and this Regina Pizza Burger is definitely no exception. The tastes are simply amazing. The traditional regina pizza recipe has no garlic so you might want to leave it out of this recipe. When I order a regina pizza I always ask for extra garlic, to me the added garlic just seems to bring out the most awesome flavours.

This Regina Pizza Burger uses Hamburger Recipes.com's [Basic Hamburger](#) patty as a base (recommended) but you could use any store-bought burger patty for convenience.

Serves 4

#### For the Base:

- 4 hamburger patties

#### For the Topping:

- 2 canned tomatoes, peeled, chopped into small cubes and thoroughly mixed with a generous teaspoon of tomato puree, or you can also use some pizza sauce, about 4 or 5 tablespoons
- 1 generous tablespoon prosciutto or salty ham, chopped
- 1 generous tablespoon canned mushrooms, drained and chopped
- mozzarella cheese sliced, enough to cover 4 patties or about a handful of grated "dry" mozzarella
- 1/2 clove garlic crushed or finely chopped
- 2 pinches dried oregano, only 1 pinch if using pizza sauce
- 1 pinch ground black pepper

#### For the Rolls:

- 2 fresh rolls, about the same size as the patties
- butter

Add the ham, mushrooms, garlic, oregano, and pepper to the tomato mix and stir through.

The patties should preferably be broiled under a grill or cooked on a Weber-like barbecue with the lid on.

Grill/broil the patties until half cooked and flip them over. Barbecue:- immediately spoon the sauce onto the patties, cover liberally with cheese and put the lid on the barbecue. Oven/Broiler:- wait a minute or two after turning the patties before you add the sauce and cheese. The burgers are ready when the cheese has melted.

I have made these Pizza Burgers in a frying pan and it works quite well but you have to adapt slightly. I pre-warmed the sauce before spooning it onto the turned patties, added the cheese and put a lid on the pan.

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in a dry pan) just before the patties are done. Spread a little butter on the toasted surfaces, add the patty and enjoy a great tasting Regina Pizza Burger.

You could use 4 rolls and top the patty with the other half of the roll but I prefer them this way.

**Bon Appetit!**