

## **Brother Leo Slay's Barbecue Burgers**

**Brother Leo's secret to delicious, juicy burgers? "Keep a close eye on the grill. Burgers don't take long to cook – just a few minutes on each side."**

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**Brother Leo doesn't use recipes, so estimate amounts based on your tastes.**

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**Lean ground beef (at least 80% lean)  
Some water-soaked bread  
Chopped white onions  
Chopped green peppers  
Fresh minced garlic  
Salt and pepper**

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**Combine, form into patties and cook on pre-heated grill.**

## **Strawberry Fruit Salad**

**A lite, spunky salad that goes great with chilled wine,  
or beer for the long summer days.**

**2# fresh trimmed spinach leaves- 8 cups lightly  
packed.**

**1 pint fresh strawberries, hulled and halved.**

**4 cups assorted cuts of melon chunks.**

**1.5 cups of mandarin orange and grapefruit sections.**

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### **Balsamic-Pepper Dressing**

**8 oz. strawberry yogurt**

**1 Tsp. balsamic vinegar**

**1 tsp. honey**

**1 tsp. coarse black pepper**

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**In a small bowl, whisk dressing ingredients together,  
place fresh trimmed spinach on a platter, top with  
strawberries, melons oranges and grapefruit. Drizzle  
with dressing. Makes 6 servings**

**p.s. serve cubed cheese on the side as a  
complimentary side item.**

## **Southern Peach Yam Bake**

**½ cup packed brown sugar**

**3tbl. Flour**

**½ tsp nutmeg**

**2 tbls. Margarine or butter**

**½ chopped pecans**

**2 lbs. cooked yams**

**1 lb. cooked peaches**

**1.5 cup mini marshmallows**

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**Combine sugar, flour, and nutmeg blend in margarine/butter until mixture resembles coarse bread crumbs. Add nuts. Arrange yams and peaches in casserole dish (1.2-2 qt. dish size) sprinkle on sugar mixture. Bake @ 350 degrees for approx. 35 minutes. Sprinkle marshmallows on top. Broil lightly until browned. Serves 6**

**Recipe note\*- use a 9x13 inch baking dish**