

LAKESHORE RECYCLING SYSTEMS

TRASH TALK

Though it may be hard to believe, Memorial Day weekend is right around the corner. This year, however, Memorial Day may look different as we celebrate from afar... no neighborhood cookouts, no parades, no street fairs. But most importantly, not only is it considered the unofficial start of summer, but it is a time to **remember those that have protected us through their service to our county.** This year, let's include a **big thank you to those on the front-lines during this pandemic,** doing their part to protect our communities. From the nurses, doctors and health care professionals, to those working in essential stores, to even our drivers, mechanics, laborers... These are all men and women that continually protect us. Thank you!

CELEBRATE MEMORIAL DAY WHILE SOCIAL DISTANCING

Even though we need to remain vigilant and continue to social distance from others, there are still plenty of fun ways we can celebrate Memorial Day this weekend! Click any of the below links for some exciting ways to celebrate the holiday this year!

[MAKE PATRIOTIC CRAFTS AS A FAMILY](#)

[TEACH CHILDREN ABOUT MEMORIAL DAY](#)

[VIRTUALLY VISIT A UNITED STATES VETERAN MEMORIAL](#)

OUTDOOR ACTIVITIES FOR THE WHOLE FAMILY FOR MEMORIAL DAY

The weather is warming up and it's finally time to safely enjoy the outdoors (while maintaining a safe social distance of course!) With the Memorial Day weekend upon us, there's no better time to enjoy the fresh air with the family and celebrate together. Click any of the below links for fun ideas to celebrate Memorial Day outdoors and make new traditions for the future!

[FIRE UP THE GRILL AND ENJOY A DELICIOUS BBQ
\(MAYBE EVEN USING THE RECIPE TO THE RIGHT!\)](#)

[CREATE PATRIOTIC CHALK ART](#)

[TEACH CHILDREN HOW TO PROPERLY FLY THE
AMERICAN FLAG AND WHAT IT MEANS](#)

RECIPE OF THE WEEK

EASIEST & TASTIEST BURGER OF YOUR LIFE

What better way to kick-off the warm weather than a perfect burger? Whether you like your burger medium, rare or you're just happy it isn't burned, here is a recipe for everyone to love (except the vegetarians... we can't help you there!)



INGREDIENTS

- 1lb lean ground beef for health conscious, or 80/20 blend for supreme juiciness
- 1/2 cup mayo
- 1 packet of Hidden Valley Ranch Seasoning
- 1/2 tsp salt
- 1/2 tsp ground pepper
- 1/2 egg (if you end up using the whole egg instead, no worries)
- 1/4 cup breadcrumbs (optional)

INSTRUCTIONS

1. In a large bowl mix all ingredients. If your mixture seems soupy, add some breadcrumbs or ground/ crushed saltine crackers to help form patties. Don't over mix the meat. Form four patties and place on plate, try to keep the thickness to about 3/4 inches. Saran wrap and place in fridge for at least 30 minutes to help firm the patty. Keep cool until ready to grill. Grill to your liking!
2. **Grill:** (best method) Cook over high direct heat.
 - Medium-rare: Cook 3 minutes flip and cook 4 minutes more
 - Medium: Cook 3 minutes flip and cook 5 minutes more
 - Medium well: Cook 3 minutes flip and cook 6 minutes more.
 - Well done: Cook 3 minutes flip and cook 7 minutes more.
3. **Pan fry:** (Cast iron skillet works the best) Heat a little oil in the pan over high heat. When you put the burgers in, they should immediately sizzle. Cook until golden brown about 3-5 minutes on each side.
4. **George Foreman:** cook for 7-8 minutes
5. **Broil in an oven:** turn broil to High. Evenly space the patties onto a broiler pan. Broil for 4-6 minutes on each side.
6. **Oven Bake:** Preheat the oven to 350 degrees F. Bake on an ungreased sheet for 8-10 on each side.
7. Make sure to have a delicious bun to match... pretzel or brioche bun are a special treat!

HAVE IDEAS TO SHARE?

[SEND_TO_MARKETING@LRSRECYCLES.COM!](mailto:SEND_TO_MARKETING@LRSRECYCLES.COM)