



GRAHAM'S GRAHAM BURGER

Yield: 4 Burgers
Prep Time: 50 Minutes
Cook Time: 40 Minutes

INGREDIENTS

1 Pound Ground Sirloin
¼ Pound Ground Pork
Kosher Salt and Freshly Ground
Pepper, To Taste
1 Small Red Onion, Sliced ¼ Inch
Thick
½ Cup Apple Cider Vinegar
¼ Cup Olive Oil
1 Wheel of Brie, Sliced Into 4 Thin
Pieces
4 Pretzel Rolls, Split in Half
2 Cups Watercress

INSTRUCTIONS

Make the Garlic Mayonnaise: In a small saucepan over medium-low heat, bring the garlic and olive oil to a simmer; cook until the garlic is soft but not brown, 15 to 20 minutes. Using a slotted spoon, remove the garlic and reserve the garlic-infused olive oil for another use.

In a small bowl, using a metal spoon, smash the garlic; stir it into the mayonnaise, season with salt and set aside. Set aside in refrigerator until ready to serve.

For the Burgers: Using your hands, mix ground sirloin and pork together, season generously with salt and pepper. Form into 4 patties, each about ½ inch thick. Refrigerate until ready to grill.

Remove the onions from the marinade and place on the grill. Cook until lightly charred, turning occasionally, about 3 to 4 minutes on each side. Set the onions aside and let cool slightly.

In a small bowl, toss the onions with the vinegar and olive oil. Season with salt and pepper and let the onions marinate for at least 30 minutes or preferably overnight.

Prepare a grill pan (or charcoal/gas grill) over medium-high heat. Place the patties on the grill and cook until lightly charred on the bottom, 5 to 6 minutes. Flip and top each patty with 1 slice of Brie. Grill to desired doneness, about 4 to 5 more minutes for medium. Grill the buns for 1 minute until lightly charred.

Graham's Kitchen Tip:

Garlic mayonnaise can be made, covered and chilled for up to 5 days.