



Mamma Mia! Red Pepper and Burrata Burgers

Roasted red peppers, Italian sausage and Parmesan add awesome flavor

2 cloves garlic, minced
2/3 cup mayonnaise
1 pound ground beef
4 ounces spicy Italian sausage, casings (if any) removed
1/4 cup finely chopped jarred roasted red peppers
3/4 teaspoon kosher salt
1/4 cup grated Parmesan
4 to 6 brioche burger buns
2 cups baby arugula
2 plum tomatoes, sliced
2 small rounds burrata
Fresh basil leaves, for garnish

1. In a small bowl, stir together garlic and mayonnaise. Cover and refrigerate until ready to use.
2. Heat a grill or griddle to medium-high heat.

3. In a large bowl, combine beef, sausage, roasted red peppers, salt, and Parmesan. Don't overmix. Form mixture into 4 (2/3 cup sized) patties or 6 (1/2 cup sized) patties and press to 3/4 to 1-inch thickness.
 4. Grill burgers, turning once, until just cooked through about 7 minutes total.
 5. To assemble burgers, spread garlic mayonnaise on the bottom of each bun and top with arugula. Add a grilled burger, then some slices of tomato. Cut burrata into pieces and add a few to the top of each burger, making sure to include the creamy center. Add bun tops and serve. You can garnish with fresh basil leaves or add some to the bun along with the arugula.
- Yield: 4 large burgers or 6 smaller burgers

Recipe from: Tara Teaspoon, Tara Bench, *Delicious Gatherings*, p. 146, Shadow Mountain Publishing.

Cook's Note: We used 1 large clove of garlic when making the mayonnaise. Our St. Pierre Brioche Burger Buns were purchased at Pay Less/Kroger Supermarket. We also olive oil sprayed and lightly sprinkled the insides of the buns with Parmesan cheese before toasting them in the oven. We pressed out burgers to 1/2 to 3/4 in thickness, cooked them for about 9 minutes to reach the temperature of 160 degrees F. Upon resting, they reached 165 Degrees F.

About the Recipe: The recipe was over-the-top delicious with a wonderful blend of Italian flavors. It was like taking a quick trip to Italy. The burgers were tender with a surprise spicy Italian sausage taste and placed on mayo covered crisp baby arugula and basil greens. Summer juicy tomato slices were shingled over the burger with a burst of creamy Burrata cheese swirled on the top. A buttery Brioche bun on top captured all that goodness inside. When you try these, you are in for a real treat but have lots of napkins available for all those creamy cheese drizzles. What fun!