

Shallot Burger ↶

DISCOVERED BY WATSON, CREATED BY YOU

Chef Watson suggests . . . *

INGREDIENTS LIST

Yield: 6 servings

MEAT

1¼ lb ground beef
5 link, 4/lb italian hot
sausage

VINEGAR

2¼ tbs cider vinegar

VEGETABLE

1¼ cup, chopped red
onion
3 shallots
2 tomatoes

BREAD

12 slice white bread

OIL/FAT

butter

CHEESE

6 oz smoked gouda

SEASONING/SPICE

1 tsp mustard seed
1¼ tsp kosher salt

LEAF VEGETABLE

1¾ cup, chopped
watercress

LINKED RECIPE(S)

Chipotle Ketchup
From Cheddar
Burgers With Balsamic
Onions And Chipotle
Ketchup

SUGGESTED STEPS

1. Prepare barbecue (medium-high heat): arrange shallots rounds on baking sheet.
2. Brush with butter; sprinkle with 3/4 teaspoon coarse salt and pepper.
3. Transfer shallots rounds (still intact) to grill rack; close cover.
4. Cook about 4 minutes per side.
5. Reduce heat or move shallots to cooler part of grill.
6. Close cover; cook.
7. Transfer to medium bowl.
8. Toss with cider vinegar.
9. Cover; chill.
10. Shape italian hot sausage into six 1/2-inch thick patties.
11. Sprinkle patties on both sides with coarse salt and pepper.
12. Prepare barbecue (medium-high heat).
13. Place burgers on grill.
14. Close cover; cook burgers about 3 minutes.
15. Turn burgers; cook to desired doneness, about 3 minutes longer for medium-rare.
16. Top with shallots and smoked gouda.
17. Close cover; cook.
18. Place white bread bottoms on plates; spread with ketchup.
19. Top with burgers, tomatoes, if desired, watercress, and white bread tops.
20. Serve, passing remaining ketchup separately.
21. *dried, smoked jalapenos in a spicy tomato sauce called adobo; available at some supermarkets and at specialty foods stores and latin markets.

BASED ON Cheddar Burgers With Balsamic Onions And Chipotle Ketchup

from BonAppetit.com



* Remember that Chef Watson eats data, not real food. The ingredients and steps are suggestions, so be sure to use your own judgement when preparing these dishes. And, give us [feedback](#) to make the Chef smarter.