

Shallot Burger ↻

DISCOVERED BY WATSON, CREATED BY YOU

Chef Watson suggests . . . *

INGREDIENTS LIST

Yield: 4 servings

MEAT

½ lb ground beef
2¼ link, 4/lb italian hot
sausage

ALCOHOLIC BEVERAGE

½ cup cognac

VEGETABLE

1¼ cup, chopped,
sliced red onion
2 chopped shallots

BREAD

8 slice white bread

OIL/FAT

¼ stick, divided butter

CHEESE

6 oz smoked gouda

HERB

¼ tsp, dried thyme

CONDIMENT

worcestershire sauce

LEAF VEGETABLE

14 cup, chopped,
stemmed collard
greens

SEASONING/SPICE

¼ tsp kosher salt

SUGGESTED STEPS

1. Heat ½ of the butter in heavy medium skillet over medium-high heat.
2. Add red onion, sprinkle with salt, and saute stirring often, about 10 minutes.
3. Reduce heat to medium and continue to saute about 15 minutes longer.
4. Add wine and cook, stirring occasionally, about 5 minutes.
5. Cool, cover, and chill.
6. Preheat broiler.
7. Gently mix meat and ground beef, italian hot sausage, shallot and kosher salt in large bowl.
8. Shape into four 1/2-inch-thick patties.
9. Heat remaining butter in heavy large skillet over high heat.
10. Sprinkle burgers with salt and pepper; add to skillet.
11. Cook about 2 minutes per side for medium-rare.
12. Open white bread and arrange, cut side up, on rimmed baking sheet.
13. Place smoked gouda slices on white bread tops.
14. Broil.
15. Spread bottom halves with worcestershire sauce.
16. Top each with a few collard greens leaves, then burger.
17. Spoon red onion atop burgers, dividing equally.
18. Cover with white bread tops; press lightly.

BASED ON Bison Burgers With Cabernet Onions And Wisconsin Cheddar
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.