

Triple Smoked Burger

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YIELD: Makes 4 servings

ACTIVE TIME: 50 minutes

TOTAL TIME: 1 hour

INGREDIENTS

1/2 cup mayonnaise

1 1/2 tablespoons Dijon mustard

2 tablespoons minced chipotle in adobo, including some sauce, divided

8 bacon slices

1 1/2 pounds ground beef chuck (not lean)

2 teaspoons sweet smoked paprika

1 large red onion, cut into 4 (1/2-inch) thick rounds, each stuck with a wooden pick to keep it together

1 firm-ripe avocado, quartered lengthwise, peeled, and cut lengthwise into 1/3-inch thick slices

Olive oil for brushing on onion and avocado

4 hamburger buns, grilled or toasted



Accompaniment:

lettuce; cilantro sprigs

Special equipment:

instant-read thermometer

PREPARATION

In a food processor or blender, purée mayonnaise, mustard, and 1 tablespoon chipotle; transfer to a bowl.

Cook bacon in batches in a skillet over medium heat, turning occasionally, until crisp; transfer to paper towels to drain.

Gently mix beef with 1 tablespoon chipotle, paprika, and 1 teaspoon salt until combined. Form into 4 (4-inch) patties.

Prepare a grill for direct-heat cooking over medium-hot charcoal (medium heat for gas).

Meanwhile, brush both sides of onion rounds and avocado slices with olive oil.

Oil grill rack then grill onion rounds, turning over once, until slightly charred, 2 to 3 minutes total. Discard wooden picks.

Grill avocado slices, turning once, until grill marks appear, about 30 seconds on each side.

Grill patties, covered only if using a gas grill, until they reach 160°F on an instant-read thermometer, approximately 5 to 6 minutes on each side.

Put sauce on buns and make burgers with lettuce, avocado, bacon, onion, and cilantro.

Bison Burgers with Cabernet Onions and Wisconsin Cheddar

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Bison meat is very lean and is best served rare or medium rare.

YIELD: Makes 4 servings

INGREDIENTS

2 tablespoons olive oil, divided
3 cups sliced onions (about 2)
3/4 cup Cabernet Sauvignon or other dry red wine
1 pound ground bison (buffalo)
2 tablespoons chopped shallots
1/4 teaspoon coarse kosher salt
1/4 teaspoon dried thyme
4 organic hamburger buns
6 ounces sliced Wisconsin white cheddar cheese
Dijon mustard
1 small head of escarole, leaves separated



PREPARATION

Heat 1 tablespoon oil in heavy medium skillet over medium- high heat. Add onions, sprinkle with salt, and sauté until tender and golden brown, stirring often, about 10 minutes. Reduce heat to medium and continue to sauté until very tender and well browned, about 15 minutes longer. Add wine and cook, stirring occasionally, until liquid is absorbed, about 5 minutes. **DO AHEAD:** Can be made 3 days ahead. Cool, cover, and chill.

Preheat broiler. Gently mix meat and next 3 ingredients in large bowl. Shape into four 1/2-inch-thick patties. Heat remaining 1 tablespoon oil in heavy large skillet over high heat. Sprinkle burgers with salt and pepper; add to skillet. Cook until well browned, about 2 minutes per side for medium-rare.

Open buns and arrange, cut side up, on rimmed baking sheet. Place cheese slices on bun tops. Broil until cheese melts and bottom halves are lightly toasted, about 1 minute. Spread bottom halves with mustard. Top each with a few escarole leaves, then burger. Spoon onions atop burgers, dividing equally. Cover with bun tops; press lightly.

Jamaican Jerk Burgers with Orange-Chipotle Mayonnaise

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YIELD: Makes 6 servings

INGREDIENTS

Orange-chipotle mayonnaise

1 cup mayonnaise

3 tablespoons orange juice

1 tablespoon minced canned chipotle chilies*



Jerk sauce

1 bunch green onions, coarsely chopped (about 1 1/2 cups)

1 tablespoon chopped fresh thyme

1 small habañero chili or 2 medium jalapeño chilies, seeded, chopped

1 garlic clove, peeled

1/2 cup (packed) golden brown sugar

1/2 cup vegetable oil

1/2 cup soy sauce

1 teaspoon ground allspice

2 pounds ground beef (15% fat)

6 sesame-seed hamburger buns, toasted

1 onion, thinly sliced

3 tomatoes, sliced

6 romaine lettuce leaves

PREPARATION

For orange-chipotle mayonnaise:

Mix all ingredients in small bowl. Season to taste with salt and pepper.

For jerk sauce:

Finely chop first 4 ingredients in processor. Add sugar and next 3 ingredients; process until almost smooth. Season with salt and pepper.

Prepare barbecue (medium-high heat). Set aside 3/4 cup jerk sauce. Shape ground beef into six 1/2- to 3/4-inch-thick patties; place in 13x9x2-inch glass baking dish. Pour 1/2 cup jerk sauce over patties and turn to coat; let stand 20 minutes.

Sprinkle patties with salt and pepper. Grill to desired doneness, brushing occasionally with remaining jerk sauce, about 4 minutes per side for medium.

Spread mayonnaise over cut surfaces of buns. Place burgers on bottom halves of buns. Top with onion slices, tomato slices, lettuce, and bun tops. Serve, passing reserved 3/4 cup jerk sauce separately.

Chipotle chilies canned in a spicy tomato sauce, sometimes called adobo, are available at Latin American markets, specialty foods stores, and some supermarkets.

Steakburger with Tangy Caramelized Onions and Herb Butter

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YIELD: Makes 4 burgers

ACTIVE TIME: 40 minutes

TOTAL TIME: 40 minutes

INGREDIENTS

For the Tangy Caramelized Onions:

- 2 tablespoons neutral vegetable oil, such as grapeseed
- 2 medium onions, thinly sliced
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons tomato paste
- 3 tablespoons Worcestershire sauce
- 2 tablespoons white wine vinegar
- 2 tablespoons unsalted butter
- 1 tablespoon light brown sugar



For the Herb Butter (optional):

- 1/4 cup white wine vinegar
- 2 tablespoons finely chopped shallot (about 1 small shallot)
- 1/2 cup (1 stick) unsalted butter, room temperature
- 1/4 teaspoon kosher salt
- 1 tablespoon finely chopped tarragon or parsley

For the burger:

- 1 1/2 pounds dry-aged steak (such as rib-eye or New York strip; 20% fat), coarsely ground
- Neutral vegetable oil, such as grapeseed (for grill)
- Kosher salt, freshly ground black pepper
- 4 slices white cheddar cheese
- 4 brioche or other high-quality hamburger buns
- Romaine or green leaf lettuce (for serving)