



## **Tuscan Burgers with Grilled Red Onions, Arugula & Taleggio**

Makes 4 hamburgers.

### **Ingredients**

#### **Italian Herb Butter**

- 2 tablespoons chopped fresh Italian parsley leaves
- 2 tablespoons chopped fresh basil leaves
- ¼ teaspoon fresh thyme leaves, chopped
- 2 tablespoons chopped shallot
- 1 tablespoon minced garlic
- 1 tablespoon fresh lemon juice
- 1 tablespoon Dijon mustard
- 1 1/2 sticks unsalted butter, at room temperature

#### **Grilled Red Onions**

- 1 large red onion, sliced 3/8-inch thick
- A few tablespoons extra virgin olive oil
- 3 tablespoons red wine vinegar
- Salt & freshly ground pepper

#### **Patties**

- ¼ pound capicola (coppa), thinly sliced and chopped finely in a food processor
- 1 ½ pounds ground beef chuck, 80% lean
- 1 teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 6 ounces sliced taleggio cheese or gorgonzola dolce
- 1 cup baby arugula, lightly packed
- 4 potato buns, split



## **Tuscan Burgers with Grilled Red Onions, Arugula & Taleggio (Cont.)**

### **Directions**

#### **Make the Italian Herb Butter**

In the bowl of a food processor, combine the parsley, basil, thyme, shallot, garlic, lemon juice, and Dijon mustard and puree until smooth. Add the butter and pulse until well combined. Transfer to a small bowl and reserve for later. This butter keeps indefinitely frozen and is also excellent on grilled meat or fish.

Preheat the grill to high.

#### **Make the Grilled Red Onions**

Slice the red onion 3/8-inch thick and keep the rings together. Brush with extra virgin olive oil on both sides, and sprinkle with salt and freshly ground pepper. Grill the onion slices, covered, on both sides till grill marks appear and the onions have softened slightly. Remove from the grill to a small bowl and toss the rings with 3 Tbs. red wine vinegar. Let sit for 10 minutes, or until ready to assemble the burgers.

#### **Make the Patties**

Put the capicola in the bowl of a food processor and pulse until finely minced. It helps if the capicola is partly frozen.

In a large mixing bowl, combine the capicola, ground beef, salt, and pepper; mix well. Separate the mixture into 4 equal portions and form the portions into patties to fit the size of the buns. Depress the center of each patty with your thumb. As it grills, the center will puff up and flatten out; this will ensure an even, flat surface on which to layer the other components.

Add the patties to the grill and cook for five minutes or until nice grill marks appear. Flip the burgers and cook for 3 to 4 minutes or to desired doneness. During the last few minutes of cooking, top the burgers with taleggio cheese and tent with aluminum foil to melt cheese. Also, during last few minutes of cooking, toast the buns lightly on the grill.

#### **Assemble the Burgers**

Let the Italian herb butter soften. Spread the cut sides of the buns with the herb butter. Toss the arugula lightly with a touch of extra virgin olive oil and a splash of red wine vinegar. Place the arugula on the bottom half of the bun. Place the burger on the bun and top it with a generous amount of the grilled red onions.

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