

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Entrée

Bacon and Goat Cheese Aioli Burger with Crispy Onions

Ingredients

For the aioli

- 1/2 cup mayonnaise
- 1 teaspoon (or more!) lemon zest
- 2-3 teaspoons fresh lemon juice
- 1 teaspoon Dijon mustard
- 1 clove garlic, minced
- salt and pepper to taste

For the burger:

- 1 and 1/2 pounds ground beef (80/20)
- 2 tablespoons red wine
- 1 and 1/2 teaspoons salt
- 1 teaspoon black pepper
- 1 and 1/2 tablespoons garlic, minced
- 1/4 cup green onions, chopped

For the crispy onion strings:

- 1 whole large onion
- 2 cups buttermilk
- 2 cups all-purpose flour
- 1 scant tablespoon salt
- 1/4 or 1/2 teaspoon cayenne pepper
- black pepper to taste
- 1 to 2 quarts canola oil

To assemble:

- 4 ounces goat cheese, softened
- 4 strips thick-cut bacon
- 4 Hearty Buns



Instructions:

Prep the onions. Slice the onion into very thin rings. Use a mandoline if you have one. Place the sliced onions into a baking dish and cover with buttermilk. Set aside for an hour.

Make the aioli. In a small bowl, combine mayonnaise, zest, lemon juice, Dijon, 1 clove garlic, and salt and pepper. Don't add too much lemon juice or it will be too runny to stay on the burger. Throw it in the fridge.

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Instructions:

Make the burgers: In a medium bowl use your hands to combine ground beef, red wine, 1 and 1/2 teaspoons salt, pepper, garlic, and green onions. Form into 4 patties at least 4-5 inches across. Press the centers of the patties down so that the hamburgers don't get too thick in the middle when you grill them. Set the hamburgers aside on a plate.

Cut the bacon in half and cook until crisp. Drain on paper towels.

Heat 1-2 quarts oil (depending on the size of your pan) over medium-high heat (375 F) in a high-sided skillet.

Combine the 2 cups flour, salt, cayenne, and lack pepper in a medium bowl. Drain the buttermilk-soaked onions and add them to the flour, making sure they all get coated. When the oil is hot, add the coated onions, doing several batches. Stir them around so they don't stick together. When they are golden brown, remove to a paper-towel lined plate. Repeat with remaining onions. You will probably have extra onions.

Heat your grill to medium heat. Cook the burgers for 3-5 minutes, then flip. Spread 1 ounce of softened goat cheese on each burger, then cook for another 3 minutes or so, or until they are as done as you want them.

Butter the cut sides of the hearty buns. Place on the grill and cook for 1-2 minutes until the buttered sides are crispy.

Assemble the burgers: Bun, aioli, burger, goat cheese, bacon, onions.

