

Caprese Burger



Ingredients:

1 1/4 lbs. ground chuck beef
2 garlic cloves - crushed and chopped
4-5 oz. ball fresh mozzarella - sliced into 1/4 inch thick slices (dry with towel)
1 thick soft French baguette - sliced into 4 inch pieces, sliced in half, brushed with olive oil
1 large tomato sliced into rounds
5-7 large basil leaves

Pesto :

1 1/2 cup basil
1/3 cup walnuts or pinenuts
1/2 cup extra virgin olive oil
1 garlic clove
squeeze of lemon juice
large pinch of salt

Preparation:

Put all ingredients into blender and blend until smooth. Check taste, may need to add salt or lemon juice to desired taste.

Mix beef with crushed garlic and salt and freshly ground pepper. Divide beef into 4 even balls and then shape into a 1/2 inch thick rectangle.

Heat grill - grill burgers to desired doneness, then add fresh mozzarella pieces and melt slightly. Remove to tray. Toast bread on grill.

To assemble burgers - Spread pesto on baguette, top with burger; place a basil leaf or two on mozzarella then tomato. Serve immediately.

Serves 4

Serve with:

Kunde Family Winery Cabernet Sauvignon

