

Basha's *savory international* **Gourmet Burgers**



*a culinary adventure
from Johnny Basha*

as seen in
**Fresh
is Best™**

summer's here and it's time to
Crank Up Those Barbeques...

...gas or charcoal, it's your choice! It doesn't get much better than sitting by the pool with your family and friends and barbecuing a good old-fashioned, all-American cheeseburger! Now let's turn it up a few notches, let the burger juices flow, and transform an all-American classic into a savory, gourmet, mouthwatering experience. My daughters love to indulge in the Italian burger, my son savors the American version, but my favorite is the Mexican burger. I encourage you to be creative and alter my recipes according to your taste buds. Experiment with different ingredients and turn an ordinary cookout into something special with "Johnny's Gourmet Burgers."

Johnny's International Gourmet Burgers

JB

Active Time: 50 minutes – Total Time: 50 minutes

4 lbs. Ground chuck, well chilled
Kosher salt and fresh ground
McCormick black peppercorn grinder, to taste
Filling/toppings of choice
(recipes follow)

As needed **Weber Grill'N Spray**

8 Hamburger buns or rolls of choice
(Bashas' Bakery onion rolls, white
kaiser rolls or wheat kaiser rolls)

1. Form the meat into 16 patties approximately 1/4" thick (about 4 oz. each). Season the patties with salt and pepper. **2.** Place about 1/4 – 1/3 cup filling of choice in the center of 8 patties, and spread evenly to within 1/2" of the edges. Top each with the remaining 8 patties, and pinch the edges together to seal. Cover and refrigerate until ready to cook. **3.** Preheat grill on low heat; spray grill rack with grill spray. Grill burgers with lid closed over low heat on a coal or natural gas barbeque, turning once, to desired doneness (or until a thermometer reads 155° for well done, about 25 minutes). Top patties with cheese about 3 minutes before removing from grill, if desired. **4.** Serve on buns or rolls with toppings and garnish of choice, if desired.

Filling Options:

JB's Americana

1-1/2 cups Bacon, medium dice
1/2 cup Yellow onion, fine dice
2-2/3 cups Mushrooms, sliced
2/3 cup **Sargento Fancy mild Cheddar shredded cheese**

Topping suggestions: American cheese, lettuce, sliced tomatoes, sliced onions, pickles (for garnish)

1. Sauté bacon over medium heat, stirring frequently, 8 minutes. Add onions and mushrooms, and sauté, stirring frequently, until bacon is cooked through, about 5-7 minutes. Remove from heat and let cool. Stir in cheese.



JB's Italian

3/4 cup Sweet Italian sausage, crumbled
1-1/2 cups Baby bella mushrooms, sliced
1/4 cup Pepperoni, minced
1/4 cup **Sargento Fancy Parmesan shredded cheese**

Topping suggestions: Sargento Deli Style mozzarella cheese, Del Monte tomato sauce, whole basil leaves, Mezzetta imported mild Greek golden peperoncini (for garnish)

1. Sauté sausage, mushrooms and pepperoni over medium heat, stirring frequently, until sausage is cooked through, about 5-6 minutes. Remove from heat and let cool. Stir in cheese.

JB's Mexican

1 cup Roasted diced green chiles
1/4 cup Red onion, fine dice
3/4 cup Corn
1 Tbsp. Cilantro, minced
Juice of half a lime
1/2 cup **Sargento Fancy Monterey Jack shredded cheese**

Topping suggestions: Sargento Deli Style Pepper Jack cheese, salsa, sliced avocados, sliced red onions, sour cream, cilantro, lime wedges (for garnish)

1. Sauté green chiles, onions and corn over medium heat, stirring occasionally, about 5-6 minutes. Remove from heat, stir in cilantro and lime juice; let cool. Stir in cheese.

Makes Approximately 8 Servings

Beer Pairing : Samuel Adams

Complement your gourmet burger with a Sam Adams Boston Ale, Boston Lager or Cherry Wheat. They offer rich flavors that are both balanced and complex... Perfect on a hot summer day next to the barbeque!



Bashas'