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# KITCHEN CONNAISSEUR

## *Beer BBQ Burgers with Cajunaise*



This recipe makes a juicy man size burger! The addition of Beer Barbecue Sauce to the meat mixture and of cajunaise to the final product creates a special personality for this summer favourite. Makes 8 very large burgers.

### *ingredients*

#### **GROUP A**

- 2 pounds** Beef - freshly ground, medium
- 1 pound** Pork- freshly ground, lean (the pork is optional but increase the beef quantity if not using pork)
- 2 whole** Eggs - room temperature
- 1/2 cup** Rolled Oats- quick 3-5 minute variety, or bread crumbs
- 1/4 cup** **Beer BBQ Sauce**
- 1/4 cup** **Caramelized Onions**
- 3 Tbsp** **Rub for BBQ**

#### **GROUP B**

- 1/2 cup** **Beer BBQ Sauce**
- 8** Hamburger buns
- 1 cup** Boston Bibb lettuce - washed and trimmed

#### **CAJUNAISSE**

- 1/2 cup** **Cajun Spice Sauce**
- 1/2 cup** Mayonnaise

#### **GRILLED RED ONION**

- 1 whole** Red Onion - peeled and cut in 1/2 slices (circles)
- Roasted Garlic Olive Oil**

Pepper - black, freshly ground  
Salt - preferably fleur de sel

#### **SALSA**

**2 large** Pickles- dill, drained and chopped  
**1 large** Tomato- ripe, washed and chopped  
**1/2 cup** Grilled Red Onion- chopped  
**2 Tbsp** **Roasted Garlic Olive Oil**  
**To taste** Pepper - black, freshly ground  
**To taste** Salt - preferably fleur de sel

#### *instructions*

##### **To prepare the hamburger patties**

1. Wash your hands thoroughly. Gently mix the ingredients in group A together. Divide the mixture into 8 equal portions and form each piece into a “hand formed” hamburger patty. Cover and refrigerate until ready to barbeque.
2. Remove the patties from the fridge and let stand at room temperature for ½ hour before cooking. Preheat the BBQ to high heat.
3. With the BBQ lid down, cook the patties on one side for 4 minutes and then turn each patty. Liberally brush Beer Barbecue Sauce on the cooked side of the patty. Cook for an additional 4 minutes or until done to your liking.
4. Cut the hamburger buns in half and toast them on the BBQ, if you have a bun or an elevated rack place them here during the last 4 minutes of cooking the patties. They should be done at the same time!
5. Serve the patties on toasted buns with Cajunaise, fresh lettuce, grilled onion and salsa.

##### **To Prepare the Cajunaise**

In a small mixing bowl, with a whisk combine the Cajun Spice Sauce and the mayonnaise. Cover and refrigerate until ready to use.

##### **To Prepare the Grilled Red Onion**

Brush the red onion circles with Roasted Garlic Olive Oil. Sprinkle with pepper and salt. Place on the hot BBQ grill and cook for 2 minutes on each side.

##### **To Prepare the Salsa**

1. In a small mixing bowl, with a spoon – mix the tomato, pickle and chopped grilled onion together. Toss in Roasted Garlic Olive Oil and season to taste with salt and pepper.
2. Chop ½ cup of the grilled red onion and stir it into the salsa.