
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 (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 with Fig**
3 Tbsp **Rub for BBQ**

Group B

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

Cajunaise

1/2 Cup **Cajun Spice Sauce**
1/2 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.