



THE BRICK BURGER

Ingredients

3 tablespoons sweet pickle relish
1/4 cup diced drained jarred pimientos
1 1/2 pounds ground beef (80% lean)
1 teaspoon kosher salt
5 or 6 turns freshly ground black pepper
3 tablespoons Roasted Garlic Butter, melted
1/4 cup Donkey Sauce
4 sourdough buns
1 large kosher dill pickle, thinly sliced
1/4 sweet onion, thinly sliced
8 slices Swiss cheese
1/2 pound sliced deli ham
1 beefsteak tomato, thinly sliced

SPECIAL EQUIPMENT:

Heavy duty aluminum foil
2 bricks

Directions

In a small bowl, combine the pickle relish and diced pimientos. Set aside.

Preheat a grill to hot. Form the ground beef into four 6-ounce patties, each about 4 inches in diameter. Season the patties on both sides with salt and pepper.

Grill the patties for 4 to 5 minutes, until they have a nice char and blood begins to come to the surface. Flip and cook for 3 minutes on the second side. Remove the burgers from the grill and set aside to cool.

Lightly brush the cut sides of the buns with the melted garlic butter. Toast the bun halves on the grill until golden and crisp, about 45 seconds per side. Set aside.

Reduce the grill heat to medium.

To assemble the burgers, lightly smear donkey sauce on the cut side of each bun. Cover the bottom bun with 3 pickle slices and 1 or 2 onion slices. Top with the burger, 1 teaspoon of the relish mixture, 2 slices of Swiss cheese, some sliced ham, and 2 tomato slices. Cover with the top bun halves.

To finish the burgers, wrap each burger in heavy-duty aluminum foil, forming a tight packet and sealing around the edges. Place the burgers back on the grill and put a brick on top of them (one brick will cover two burgers). Cook for 4 to 5 minutes. Remove the brick, flip the packets, place the brick on top, and cook for 3 to 4 minutes. Remove from the grill and let cool slightly.

Tear open the foil and serve.

YIELD: 4 SERVINGS