

■ **THE SEXY, VELVETY TEXTURE OF THE BRIE AND THE CRUNCH OF THE WATERCRESS MAKE FOR A REALLY AMAZING EXPERIENCE.**

—Graham Elliot, MasterChef judge

GRAHAMBURGER WITH MELTED BRIE, WATERCRESS, AND ROASTED GARLIC AÏOLI

RECIPE COURTESY OF GRAHAM ELLIOT AND MASTERCHEF COOKBOOK
MAKES 4 SERVINGS.

BURGERS

- 1 pound ground sirloin
- ½ pound ground pork
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper

PICKLED ONION

- 1 cup apple cider vinegar
- ½ cup olive oil
- 1 large red onion, sliced into ⅛-inch-thick rounds

AÏOLI

- 1 cup olive oil
- 5 cloves garlic, peeled
- ½ cup mayonnaise
- Olive oil, for brushing the grill
- ½ pound Brie cheese, sliced
- 4 pretzel rolls, halved lengthwise
- 1 bunch watercress, stems trimmed, well-washed

1. For burgers, in a large mixing bowl combine the ground meats. Season with the salt and pepper. Mix gently by hand to combine, being careful not to overwork the meat or the burgers will be tough. Gently hand-form the meat mixture into four big patties, about 1 inch thick. Don't pack the meat too tightly. Refrigerate the patties until you are ready to grill.
2. For pickled onion, in a large bowl combine the vinegar and the ½ cup oil. Add the onion, pushing the slices down into the liquid. Set aside for at least 30 minutes or up to 2 hours to pickle.
3. For aioli, in a small saucepan combine the 1 cup oil and garlic. Simmer gently over medium-low heat for 20 to 25 minutes or until garlic is tender when pierced with a knife. Remove the garlic from the oil and strain off any excess oil. In a food processor or blender combine the garlic and mayonnaise. Puree for 1 to 2 minutes or until the garlic is well incorporated and the mixture is smooth. Place the aioli in a small container and refrigerate. This may be made ahead and refrigerated for up to 5 days.



4. Brush a grill pan or a gas or charcoal grill with oil to create a nonstick surface. Preheat to medium-high.
5. Remove the onion from the vinegar and pat dry. Lay the onion on the grill and grill for 3 minutes on each side, being careful not to lose any of the slices in the grates when turning.
6. Grill the burgers for 8 minutes on each side for medium or until a meat thermometer reads 160°F. During the final 3 minutes, put slices of Brie on top of the patties to melt.
7. To assemble each burger, spread 1 tablespoon of the aioli on both halves of a pretzel roll. Lay the burger, cheese side up, on the bottom half of the roll and top with a quarter of the pickled onion. Put a small pile of watercress on top and then top with the other half of the roll.