

# Italian Style Burgers, Grilled Veggie Salad, Sun-Dried Tomato Mayo

## Ingredients:

### Burger

- 1 lb ground beef
- 1 Italian sausage
- S&P

### Grilled Veggie Salad

- 4 medium ears sweet corn, husk and silk removed
- 4 small to medium yellow squash, ends trimmed, quartered lengthwise
- 2 medium zucchini, ends trimmed, quartered lengthwise
- 2 large red bell peppers, stems, seeds and any large ribs removed, and cut into 3 to 4 pieces each
- 1 large red onion, ends and skin removed, sliced into 3 to 4 large intact-rings
- 1 lb. asparagus, tough ends snapped off
- olive oil
- kosher salt
- freshly ground black pepper
- 1 lb. cherry or grape tomatoes, sliced in half
- 4 oz. your favorite blue cheese, crumbled - if you don't like blue cheese, use large, wide shavings of Parmesan!

## Method:

### Burgers

Mixed Ground beef and Italian sausage and shape them into burger patties. Make sure to indent your burgers this will help them from shrinking. Do not salt and pepper your burgers until ready to grill. Salting ahead can make your burgers chewy. Cook burgers on the grill until it reaches 145 degrees. It's best to not flip your burgers multiple times. Once cooked add cheese and place

### Burger Extras

- Brioche bun
- Arugula
- Provolone cheese
- Grilled tomatoes

under salamander function on your grill. Once the cheese is melted remove burgers.

### Tomatoes

Cut tomatoes in half Drizzle olive oil on tomatoes and grill until soft.

### Dressing

In a medium bowl, whisk together lemon juice, honey, and Dijon mustard. Then add the olive and oil and whisk again. Add shallots, thyme, rosemary, salt, and pepper. Whisk to combine. I

### Sun-Dried Tomato Mayo

- ½ cup of mayo
- 1 tbl of parsley chopped
- 1 tbl basil chopped
- ¼ c of sun-dried tomatoes in oil drained
- 4 garlic cloves
- S&P

### Dressing

- 1 c. freshly squeezed Meyer lemon juice (or regular lemon juice)
- 1/3 to 1/2 c. honey (use a bit more when using regular lemons)
- 2 T. Dijon mustard
- 2/3 c. extra virgin olive oil
- 3 T. minced shallots
- 1 T. minced fresh thyme
- 1/2 T. minced fresh rosemary
- 1/2 tsp. kosher salt

often like to place vinaigrettes in a jar with a tight-fitting lid, and then shake to combine.

### Veggie Salad

Prepare veggies to grill including lemons for dressing. Drizzle olive oil and salt and pepper all your veggies. Grill veggies until they have a slight char on them and fully cooked. Once cool enough to handle chop veggies to bite-size pieces. Toss your veggies in dressing top with some cheese and enjoy!