
Grilled Avocado BLT Burgers

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

CARAMELIZED CHIPOTLE ONIONS

1 large sweet onion, halved and thinly sliced
1 tablespoon TABASCO Chipotle Pepper Sauce
1 tablespoon beef broth
1 tablespoon balsamic vinegar
1 tablespoon oil
1 tablespoon fresh garlic, minced
1 tablespoon dark brown sugar

BLUE CHEESE SPREAD

6 1/2 ounces light garlic-and-herbs spreadable cheese
4 ounces crumbled blue cheese

PATTIES

1 pound ground chuck
1 pound ground sirloin
1/3 cup sweet onion, minced
1/4 cup Zinfandel
3 tablespoons fresh oregano, thyme and basil, minced
1 tablespoon TABASCO Chipotle Pepper Sauce
1 1/2 teaspoons spicy seasoned salt
vegetable oil, for brushing on the grill rack
12 slices California avocado
balsamic vinegar, for brushing on the avocado slices
spicy seasoned salt, for sprinkling on the avocado slices
12 bacon slices, pre-cooked
6 soft Kaiser rolls (4 1/2 inch), split
6 romaine lettuce leaves
6 large tomato slices (1/4 inch thick)

Preheat a gas grill to medium-high.

To make the caramelized onions, combine the onion, pepper sauce, broth, vinegar, oil, garlic and brown sugar in a 10-inch non-stick skillet; cover with a lid and place on medium heat.

Cook the onion mixture for 15 to 20 minutes, stirring occasionally, until the onions are caramelized and most of the liquid is evaporated. Remove the pan from the stove and set aside.

To make the spread, combine the cheeses in a small saucepan, cover and set aside.

To make the patties, combine the chuck, sirloin, onion, Zinfandel, herbs, pepper sauce and seasoned salt in a large bowl.

Mix the ingredients well, handling the meat as little as possible to avoid compacting it.

Divide the mixture into 6 equal portions and form the portions into patties.

When the grill is ready, brush the grill rack with vegetable oil.

Place the patties on the rack, cover and cook, turning once, until done to preference, 5 to 7 minutes on each side for medium.

Meanwhile, place the saucepan with the cheese spread on medium heat until it reaches a very soft, spreading consistency. Remove the saucepan from the stove and set aside.

During the final minutes of grilling the patties, brush the avocado slices with balsamic vinegar and sprinkle with seasoned salt.

Arrange on a rimmed nonstick perforated grilling pan coated lightly with oil and grill alongside the patties for 1 to 2 minutes, turning as necessary.

During the final 30 seconds, add the bacon slices to the pan.

When the avocados are nicely grilled and the bacon is crisp, remove from the grill.

When the patties are cooked, remove from the grill, stacking to keep warm.

Place the rolls, cut side down, on the outer edges of the grill rack to toast lightly.

To assemble the burgers, spread a generous amount of the cheese mixture over the cut sides of the rolls. On each roll bottom, place a lettuce leaf, a tomato slice, a patty, an equal portion of the caramelized onions, 2 avocado slices and 2 bacon slices.

Add the roll tops and serve.

Beef/Veal Entrees