Beef, Chorizo, and Tomato Blended Burgers with Burger Sauce

Preparation time: 0 min
Difficulty: Medium

Ingredients

- Baby arugula: 1/4 cup
- Breadcrumbs: 2 tablespoons
- Brioche burger buns: 4 toasted
- Butter: 2 tablespoons
- Butter: 2 tablespoons
- Crumbled gorgonzola cheese: 1/4 cup
- Finely grated parmesan cheese: 1/4 cup
- Free-range egg: 1
- Fresh Chorizo removed from casings: 1/2 pound
- Fresh Rosemary: 2 sprigs
- Fresh basil leaves: 2 tablespoons minced
- Garlic Cloves: 2 minced
- Garlic clove minced: 1
- Garlic cloves: 3 whole cloves plus 2 cloves minced
- Grapeseed oil: 2 tablespoons
- Ground Chuck: 11/4 pounds
- Minced Fresh Basil Stems: 2 tablespoons
- Olive oil: 2 tablespoons
- Pomi Finely Chopped Tomatoes: 2 tablespoons
- Pomi Finely Chopped Tomatoes: 450 grams
- Pomi Tomato Paste: 2 tablespoons
- Red Onion Sliced: 1 large
- Red wine vinegar: 2 tablespoons
- Sea Salt & Freshly cracked black pepper:
- Sea salt & Freshly cracked black pepper:
- Sea salt & freshly cracked black pepper:
- Spanish Onions Sliced: 2 large
- Spanish Tomato, finely diced: 1 medium

Preparation

1. First, make the caramelized onions. In a 3-quart saucepan, melt the butter. When melted, add the garlic and cook for 30 seconds, keeping a close watch that it doesn’t burn. Add the onions, season with a pinch of salt and pepper, and toss to combine. Cover and cook, stirring every 10 minutes, until golden and deeply caramelized (about 30 - 35 minutes). Set aside (if the onions stick, deglaze the pan with beef stock).

For this recipe we used:

Finely Chopped Tomatoes

2. While the onions are cooking, prepare the tomato sauce. In a blender, combine all of the sauce ingredients, season with a pinch of salt and pepper, and pulse until smooth. Heat a small saucepan over medium-heat, and pour in the sauce. Cook for 8 - 10 minutes, stirring often until thickened. Set aside to cool. (note - you can store this Pomi Burger Sauce in an airtight container in the fridge for 1 week.

3. Combine beef, chorizo, Pomi Finely Chopped Tomatoes, garlic, basil, parmesan, egg, breadcrumbs, and a pinch of salt and pepper in a large bowl and mix well. Divide and shape into 4 burger patties, slightly larger than the width of your burger buns. Place a thumbprint into the center of the burger patties to help stop them shrinking. Season both sides of each patty with salt and pepper.

4. Heat a cast-iron pan over medium heat, and pour in the oil. When hot, add the burger patties and cook for 4 minutes. Flip the patties, add the butter, garlic, and rosemary. When the butter has melted, continually baste the burgers with butter until cooked through, about 4 minutes. Top with gorgonzola cheese, and remove burger patties from the pan.

5. Build your burgers on toasted brioche buns with a tablespoon of Pomi Tomato Burger Sauce, a burger patty, caramelized onions, and arugula.

Beef, Chorizo, and Tomato Blended Burgers

1 ¼ pounds ground chuck

½ pound fresh chorizo, removed from casings

2 tablespoons Pomi Finely Chopped Tomatoes

3 whole cloves plus 2 garlic cloves, minced

2 tablespoons minced fresh basil leaves

¼ cup finely grated parmesan cheese

1 free-range egg

2 tablespoons breadcrumbs

Sea salt & freshly cracked black pepper

2 tablespoons grapeseed oil

2 tablespoons butter

2 sprigs fresh rosemary

¼ cup crumbled gorgonzola cheese

½ cup baby arugula

4 brioche burger buns, toasted

Caramelized Onions

2 tablespoons butter

2 garlic cloves, minced

2 large Spanish onions, sliced

1 large red onion, sliced

Sea salt & freshly cracked black pepper

Pomi Burger Sauce

2 tablespoons olive oil

1 medium Spanish tomato, finely diced

2 tablespoons minced fresh basil stems

1 garlic clove, minced

2 tablespoons Pomi Tomato Paste

450 grams Pomi Finely Chopped Tomatoes

2 tablespoons red wine vinegar

Sea salt & freshly cracked black pepper