



Beef, Chorizo, and Tomato Blended Burgers with Burger Sauce



Preparation time: 0 min.

Difficulty: Medium

Ingredients

• Marinara spaghetti

- Finely chopped tomatoes 26.6oz Pomi Finely Chopped Tomatoes
- 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 basil leaves 2 tablespoons minced
- Fresh Chorizo removed from casings 1/2 pound
- Fresh Rosemary 2 sprigs
- Garlic clove minced 1
- Garlic cloves 3 whole cloves plus 2 cloves minced
- Garlic Cloves 2 minced
- Grapeseed oil 2 tablespoons
- Ground Chuck 1 1/4 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

For this recipe we used:



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).
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

- *Dennis Prescott of Dennis The Prescott*