

## Beer Mustard

*Mustard has always been a favorite burger condiment. Add beer and it's even better. The darker the beer that you use, the more intense the flavor will be.*

In a nonreactive bowl, whisk together the mustard, beer, vinegar and salt until smooth. Cover and let stand for at least 2 hours or up to overnight.

Transfer the mixture to a nonreactive saucepan and set over medium-high heat. Whisk in the sugar, mustard seeds and egg, whisking constantly until the mixture reaches a full boil. The mustard should be amber-yellow and strong. Let cool.

Use immediately, or transfer to an airtight container, cover and refrigerate for up to 1 month. Makes about  $\frac{3}{4}$  cup.

Adapted from Williams-Sonoma *On the Grill*, by Willie Cooper (Oxmoor House, 2009).

## Homemade Mayonnaise

*Homemade mayonnaise tastes much better than the jarred variety and is easy to prepare. Be sure to add the oil in a slow, steady stream so that a creamy emulsion will form.*

In a glass bowl, combine the lemon juice, egg and egg yolk. Using an immersion blender, pulse the mixture several times until smooth. With the blender running, add the oil in a slow, steady stream and process until smooth. Season with salt.

Transfer the mayonnaise to a small bowl, cover and refrigerate until ready to serve. Makes about 1½ cups.

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**Mayonnaise Variations:** Delicious plain, homemade mayonnaise is easy to embellish with seasonings and other ingredients to create a flavored variation that will really stand out as a burger topping. Prepare the mayonnaise as directed above, then whisk in the additions of your choice (listed at right). For another easy variation, combine equal portions of homemade mayonnaise with pesto or tapenade.

### Ingredients for Beer Mustard

½ cup dry mustard

½ cup amber or dark beer

2 Tbs. cider vinegar

½ tsp. salt

¼ cup sugar

1 Tbs. mustard seeds, toasted

1 egg, beaten

### Ingredients for Homemade Mayonnaise

2 Tbs. fresh lemon juice

1 whole egg plus 1 egg yolk, at room temperature

1½ cups canola oil

¼ tsp. salt, or to taste

## Mayonnaise Variations

### For lemon-chive mayonnaise:

10 Tbs. fresh lemon juice

6 Tbs. snipped fresh chives

2 Tbs. soy sauce

3 tsp. hot-pepper sauce

Freshly ground pepper, to taste

### For horseradish mayonnaise:

1 tsp. whole-grain mustard

2 garlic cloves, minced

3 Tbs. prepared horseradish

### For romesco mayonnaise:

1 Tbs. minced garlic, made into a paste with a little coarse salt

1 cup sliced almonds, toasted and chopped

½ cup seeded and finely chopped drained canned plum tomatoes

½ tsp. cayenne pepper

¼ cup tomato puree

¼ cup red wine vinegar

Salt and freshly ground black pepper, to taste

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### Ingredients for Stuffed Burgers

#### Burger filling options (choose one):

4 bacon slices, cooked until crispy and crumbled

2 oz. blue cheese, crumbled

3 oz. feta cheese, crumbled

Zest of ½ lemon

1½ tsp. minced fresh oregano

2 oz. feta cheese, crumbled

1 small yellow onion, diced and caramelized

2 oz. Roquefort cheese, crumbled

1 small yellow onion, diced and caramelized

#### For the burgers:

2¼ lb. ground beef

5 Tbs. hamburger seasoning\*

1 large red onion, sliced ¼ inch thick

Olive oil as needed

6 hamburger buns

Mayonnaise for serving

Lettuce leaves for serving

6 tomato slices

\* Available at Williams-Sonoma stores.

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# Technique Class: Better Burgers

A juicy grilled hamburger sandwiched inside a toasted bun is a perennial favorite at barbecues, yet there's so much more you can do with the basic burger. Dress it up with melted cheese, grilled onions, sliced tomatoes or whatever toppings you please. Or stuff beef burgers with a savory filling, such as crumbled bacon and blue cheese, before shaping into patties and grilling.

And think beyond beef. Try Moroccan-spiced turkey burgers tucked inside pita bread, or salmon burgers served with a side of vegetable slaw.

## Stuffed Burgers

*When stuffed with a savory filling, the basic burger takes on a whole new dimension. Here we feature four different fillings to choose from. The recipe calls for mixing the ground beef and hamburger seasoning in a large bowl. If desired, you can divide the beef and seasoning between 2 bowls for easier mixing. Be careful not to overmix the ingredients, as this can produce an unpleasantly dense burger.*

In a small bowl, stir together the filling ingredients of your choice. Set aside.

Place the ground beef in a large bowl and sprinkle with the hamburger seasoning. Using your hands, gently mix the ingredients together; do not overmix.

Divide the beef into 6 equal portions and shape each into a ball. Using your thumb, make a deep depression in each ball; do not push all the way through. Spoon about 1 Tbs. of the filling mixture into the depression. Gently shape the meat around the filling, sealing it inside. Using a burger press according to the manufacturer's instructions, or using your hands, form the balls into patties about 1 inch thick.

Put the red onion slices in a shallow bowl and toss with enough olive oil to lightly coat. Arrange in a nonstick grill basket. Set aside.

Prepare a medium-hot fire in a grill.

Place the grill basket on the grill. Cook, turning the onion slices once, until softened and slightly caramelized, 10 to 15 minutes total. Transfer to a plate and cover loosely with aluminum foil.

Place the burgers on the grill and cook, turning once, 5 to 7 minutes per side for medium, or until done to your liking.

Transfer each burger to the bottom half of a bun. Spread mayonnaise on the inside of each top bun. Top each burger with grilled onion slices, lettuce and tomatoes. Serve immediately. Serves 6.

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