Tuscan Burgers with Prosciutto and Fontina

Description

This burger has a delicious combination of ingredients with a Tuscan flair. We combined the ground beef with crumbled gorgonzola cheese, sun-dried tomatoes, fresh garlic and parsley and a bit of balsamic vinegar. We served the burgers on bakery-style buns with a slice of tomato, melted fontina and a slice of prosciutto. Pickled sweet banana peppers and parmesan-oregano dusted potato chips replace more traditional pickles and french fries.



Ingredients

- 1 lb ground beef
- 2 minced garlic cloves
- 2 tbsp crumbled gorganzola cheese
- 1/4 cup sun dried tomatoes finely minced
- 1 tbsp balsalmic vinegar
- 2 tbsp fresh parsley chopped finely
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 tbsp olive oil
- 4 buns
- 4 thick slices tomato
- 8 slice fontina cheese
- 4 slice prosciutto

Summary

Yield: 4
Source: My Gourmet Connection
Prep Time: 30 minutes
Category: Meats
Cuisine: American

Tuscan Burgers with Prosciutto and Fontina

Instructions

Preheat the broiler and line a baking sheet with aluminum foil.

Slice the sandwich buns and arrange, cut side up on the prepared sheet.

Place one slice of tomato on the bottom half of each roll.

Season with a little salt and pepper and top with a slice of fontina.

Place another slice of the cheese on the top half of the bun and set aside until the burgers are cooked.

Place the ground beef, garlic, gorgonzola cheese, sun-dried tomatoes, balsamic vinegar, parsley, salt and pepper in a large bowl.

Using your hands, combine the ingredients gently and form into 4 equally sized patties.

Heat the olive oil in a large pan over medium heat.

Add the burgers and pan-fry until cooked to your liking, carefully turning once with a thin spatula, about 3 to 4 minutes per side.

Transfer to a plate and cover with aluminum foil to keep warm.

Place the baking sheet with the buns under the broiler, 8 inches from the heat.

Tuscan Burgers with Prosciutto and Fontina

Watch carefully and heat until cheese is melted and bubbly, about 1 minute.

Remove and place one hamburger on the bottom of each roll.

Top each with a slice of prosciutto and the other half of the bun.

Serve immediately with sweet banana peppers and parmesan-oregano dusted chips (see below).

Notes

Because of the sun dried tomato bits and fresh parsley, these burgers can be a little more fragile than a plain beef patty. Turn them over carefully during cooking. We used 90% lean grass-fed beef for our burgers, which were plenty moist and juicy thanks to the gorgonzola and added balsamic, but a higher lean-to-fat ratio would be just fine too.

To make parmesan-oregano dusted chips:
Finely grate 1/3 cup parmesan cheese into a small bowl. Add 1/4 teaspoon dried oregano and a tiny pinch of garlic powder and mix with your fingers. Spread a single layer kettle-cooked potato chips over a standard-sized cookie sheet. Sprinkle the cheese mixture on top and place the sheet under the broiler, 8 inches below the heat for 30 seconds to 1 minute. Watch constantly and remove as soon as the cheese has melted slightly and adhered to the chips. Serve warm.