

Betty's Caesar Salad Burger Recipe



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In this video, Betty demonstrates how to make mouth-watering Caesar Salad Burgers. These are thick, juicy burgers filled with a Caesar salad dressing that is to-die-for, topped with some Romaine lettuce hearts, and sprinkled with Parmesan cheese and black pepper. Served on a large, split deli bun, these are just the best!

Ingredients:

½ cup mayonnaise

1 tablespoon prepared mustard (I used Herlocher's dipping mustard, but any prepared mustard is fine.)

2 cloves garlic, chopped (I used the canned variety that I keep in my freezer for convenience.)

1 tablespoon lemon juice (I used bottled lemon juice.)

¼ teaspoon hot sauce (Any brand of hot sauce or Tabasco sauce is fine.)

½ teaspoon Worcestershire sauce

freshly ground black pepper, to taste (You may use regular ground black pepper, if you like.)

2 tablespoons finely shredded Parmesan cheese, plus extra for topping

1 pound lean ground beef

meat tenderizer or salt, to taste

freshly ground black pepper, to taste

1 ½ tablespoons extra virgin olive oil

large hamburger buns (I used large deli rolls, split.)

hearts of Romaine lettuce, about 3 per sandwich

In a deep bowl, combine 1/2 cup mayonnaise, 1 tablespoon prepared mustard, 2 cloves chopped garlic, 1 tablespoon lemon juice, 1/4 teaspoon hot sauce, 1/2 teaspoon Worcestershire sauce, and freshly ground black pepper, to taste. Blend the mixture with an electric mixer or hand blender, until smooth. Stir in 2 tablespoons Parmesan cheese. Cover and refrigerate while you make your burgers. To make your burgers, divide 1 pound of ground beef into 3 equal parts. Season to taste with meat tenderizer or salt and freshly ground black pepper. Form each part into a large, thick patty, making a depression in the center of one side of each. Cook the burgers in a skillet with 1 1/2 tablespoons olive oil until done to taste. To assemble a Caesar Salad Burger, place one cooked burger on the bottom half of a sandwich bun, with the depression side facing up. Fill the depression with chilled Caesar salad dressing. Place about 3 Romaine lettuce spears on top. Sprinkle with reserved shredded Parmesan cheese and black pepper. Place the other half of the sandwich bun on top, and serve immediately. YUM! --Betty :)