

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS LIST FOR THE BURGERS

1 pack Prairie Street
Prime Beef Brisket
Ground Blend

1 pack Prairie Street
Prime Veal Ground Blend

1 pack Prairie Street
Prime Lamb Ground
Blend

Freshly ground black
pepper

Kosher Salt

Extra virgin olive oil

1 Tomato sliced

1 Red Onion sliced in
rings

Romaine lettuce

6 Brioche Buns or
preferred roll

INGREDIENTS LIST FOR THE SAUCES

Harrisa Ketchup for the
Veal Burger

1 cup of ketchup

1

Fire up the Grill Leaving the middle burner off and close the lid

2

Next make the burger into patties.

3

First take the veal, add salt and pepper gently mix and form into 2 6oz patties. Remember not to overwork it into puree. A light touch is all that is needed. Place thumb indentation in the center. This will prevent the burger from puffing up in the middle.

4

Repeat above with the brisket blend.

5

Repeat above for the lamb but add a teaspoon of olive oil. Lamb is lean and the olive oil will keep it moist.

6

For the Kofte combine seasoned lamb and beef into a bowl and gently mix. Press the blend around a metal skewer. Try to be even of all sides.

7

Put all burgers and kofte in the refrigerator for 30 minutes. The cold will firm the meat up.

8

Back to the grill for indirect and direct cooking.

9

Direct Heat Method

10

Over the direct heat place cast iron grill or pan. Make sure it is hot. Add a drizzle of olive oil. Place one veal, lamb and beef burger on the grill and the kofte. 4 minutes later or when the burger appears more than halfway cooked flip them. Make sure they are browned. With the thermometer make sure the burger's internal temperature is 160 f and remove burgers from the grill.

11

USDA recommends ground beef be cooked to 160 F/71 C.

12

Indirect to Direct Heat Method

12
1 teaspoon of harissa or hot sauce

1 teaspoon of tahini

1 teaspoon of chopped mint leaves

Mix in small bowl or ramekin

TZAZIKI MAYO FOR THE LAMB BURGER

1 cup of mayonnaise

½ cup of chopped deseeded cucumber

1 tablespoon of chopped dill

1 teaspoon of lemon juice (1 squeezed wedge)

½ clove garlic minced

Mix in small bowl or ramekin

SPECIAL SAUCE FOR THE BRISKET BLEND BURGER

½ cup of Mayonnaise

½ cup of Ketchup

1 tablespoon sweet relish

Mix in small bowl or ramekin

12
13

For indirect cooking place burgers on the middle grate with no burner on. Close lid. Once burgers are more than halfway cooked flip them and close the lid. Before the burgers are fully cooked place them on the cast iron to sear and brown each side.

14

Place the burgers on the buns and dress with lettuce, tomato, onion and sauce. Grab a napkin and enjoy!

Bete'avon

LEMON TARRAGON AIOLI FOR KOFTE

1 cup of Mayonnaise

5 capers chopped

1 lemon zested

½ lemon juice (same
lemon as above)

Teaspoon of tarragon
finely chopped

Mix in small bowl or
ramekin