

ANNA

Veal And Sausage Burger With Basil Aioli

Absolutely the most delicious pairing of smoky sausage and basil aioli. This is the burger you'll want to cook over and over again.

Ingredients

1 pound ground veal
½ pound mild Italian sausage, casing removed, finely chopped
2 tablespoons flat-leaf parsley
1 egg, slightly beaten
½ small onion, minced
3 tablespoons freshly grated Parmesan
½ teaspoon sea salt
⅛ teaspoon freshly ground pepper
6 soft rolls, split and toasted
½ cup fresh flat-leaf parsley
2 soft mozzarella balls, sliced ½-inch thick

Tomato salsa

3 ripe Roma tomatoes, chopped
2 garlic cloves, minced
2 tablespoons extra virgin olive oil
2 teaspoons balsamic vinegar
Sea salt and freshly ground pepper, to taste

Basil aioli

2 cloves garlic, minced
½ cup fresh basil leaves, finely chopped
½ cup mayonnaise
Sea salt and freshly ground pepper, to taste

Preparation

For basil aioli, combine all ingredients in small bowl and mix well. Cover and chill. For salsa, combine all ingredients in bowl and mix well. Set aside. Makes ½ cup. In large bowl, combine veal, sausage, chopped parsley, egg, onion, cheese, salt and pepper. Form into six ¾ -inch thick patties. Cover and chill 1 hour. Lightly oil grill and preheat to medium-high heat. Cook burgers 7 minutes per side or until desired doneness.

To assemble, spread basil aioli on bottom roll. Top with parsley, burger, mozzarella and tomato salsa. Cover with top. Serves 4.