



Menu du Jour

11 Sep 2004

Great Smoky Cheeseburgers

Roasted Sweet Corn

Onion Rings (or Steak Fries)

For really good burgers, you need to start with the right meat! Lean ground beef doesn't cut it; you need ground beef with a good amount of fat content (at least 15%). A higher fat content will result in juicier burgers (although there will be more shrinkage). What's the difference with ground meats? Ground beef is 73% lean; ground chuck, 80% lean; ground sirloin, 85% lean; and ground round, 90% lean. For this recipe, use ground chuck or ground sirloin.

Great Smoky Cheeseburgers

1 1/2 pounds ground chuck	1/4 cup Tennessee Gourmet [®]
1 tablespoon course kosher salt	Apple & Spice Sauce
1 tablespoon black pepper	4 1/4-inch slices red onion
1/2 tablespoon granulated garlic	4 1/4-inch slices tomato
1/2 tablespoon onion powder	4 large hamburger buns
1 teaspoon celery seed	4 leaves Romaine lettuce
1 tablespoon Worcestershire sauce	4 slices Monterey Jack Jalapeño cheese

In a large mixing bowl, combine hamburger, salt, pepper, garlic, onion powder, celery seed, Worcestershire sauce, and Tennessee Gourmet[®] Apple & Spice Sauce (your favorite flavor). Mix thoroughly. Form mixture into four patties, about two inches thick. Make a small indentation in the center of each patty for even cooking. Refrigerate, covered, until cooking.

Prepare grill for medium hot direct cooking and cook patties, covered, for about five minutes. Flip and cook another four minutes. Top with red onion and cheese slice. Cover grill and cook another two to three minutes or until burgers reach an internal temperature of 160° F. and cheese is melted.

Serves four

Chef's note: If desired, the onion slices could also be grilled. Brush them lightly with olive oil and cook about three to five minutes over direct heat. Another great accompaniment for the cheeseburgers would be grilled Canadian bacon.



Grilled Sweet Corn

4 ears sweet corn
1/4 cup unsalted butter, melted
Cajun spice (or kosher salt & black pepper)

Carefully remove outer husks from the corn, leaving a single layer of husks on each ear. Using kitchen shears, trim the silk from the end of each ear.

Grill the corn over medium-high direct heat, turning often, for about 12 to 15 minutes or until the corn is crisp-tender and lightly charred. Remove from the grill.

Using heat-proof gloves, remove the charred husks and any silk from the ears. Brush with melted butter and season to taste with Cajun spice or kosher salt and cracked black pepper.

Plate Presentation



Assemble cheeseburgers by placing lettuce and tomato on top of the bottom section of a toasted onion roll. Place cheeseburger atop tomato and cover with top of bun. Serve with sweet corn and steak fries, onion rings or Crispy Crowns!® seasoned shredded potatoes.

Offer condiments (relish, ketchup, mustard, mayonnaise, pickles, etc.) on the side.



Cooking photos



Corn, partially husked and ready for the grill



Roasted corn and cheeseburgers, ready to come off the grill