



A DELIGHTFUL BITE FROM

Rebecca's Kitchen

Rebecca Lang is a cooking instructor, food writer and recipe developer living in Athens. She is the author of *Southern Entertaining for a New Generation* and *Mary Mac's Tea Room*.

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JULY 2008

Pimento Cheese Stuffed Burgers

3 ounces sharp cheddar cheese	½ teaspoon salt
2-ounce jar diced pimentos, drained	¼ teaspoon pepper
1 ounce cream cheese, softened	1 large tomato, sliced
1 tablespoon mayonnaise	Lettuce
2 pounds ground chuck	4 hamburger buns, toasted

1. Using a box grater, grate cheddar cheese and place in large mixing bowl. Add pimentos, cream cheese, and mayonnaise. Using a rubber spatula or large spoon, stir until well blended. Set aside.

2. Sprinkle ground chuck with salt and pepper. Divide ground chuck into 6 equal portions. Shape each portion into a ball. Poke a large hole in each ball with your index finger. Fill each hole with 1 tablespoon pimento cheese.

3. Completely enclose hole by molding meat around opening. Flatten to ¾-inch thick patties, being careful not to open cheese-stuffed hole.

4. Grill over medium-high heat for 5 minutes per side. Let burgers rest for 5 minutes before serving. Top with lettuce and tomato. Serve burgers with buns. Yield: Serves 6



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Open-Faced Turkey Burger with Goat Cheese

1½ tablespoons butter	1 teaspoon Dijon mustard
2 red onions, sliced into thin rings	2 tablespoons olive oil
1 tablespoon white balsamic vinegar	4 ounces goat cheese
1¼ pounds ground turkey	4 slices five-grain country bread, toasted
1 teaspoon salt	1 head Boston Bibb lettuce
¼ teaspoon pepper	
1 tablespoon mayonnaise	

1. Heat butter in a large non-stick skillet over medium-low heat. Add onions and cook for 15 minutes, stirring often, until soft and just beginning to brown. Add vinegar and remove from heat. Transfer onions to a plate and set aside. Allow pan to cool and wipe clean.

2. In a medium mixing bowl, combine turkey, salt, pepper, mayonnaise, and Dijon mustard. Shape into four patties, about ½-inch thick.

3. In the skillet, heat olive oil over medium heat. Cook turkey burgers 4 minutes or until brown, flip and cook 5 to 6 minutes more, or until done. Spread 1 ounce goat cheese on top of each burger.

4. On each slice of bread, place one lettuce leaf. Top lettuce with turkey burgers, goat cheese side facing up. Top cheese with onions. Yield: Serves 4



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Tuna Pesto Burgers

2 (7.06 ounce) packages albacore tuna packed in water, drained and flaked
1 egg, lightly beaten
¼ cup mayonnaise
1 tablespoon store-bought pesto
½ cup Japanese breadcrumbs (panko)
3 tablespoons olive oil
Mayonnaise
4 wheat hamburger buns
4 slices sweet onion
4 slices tomatoes
4 lettuce leaves

1. In a medium mixing bowl, combine tuna, egg, ¼ cup mayonnaise, pesto, and breadcrumbs. Shape into 4 patties, about ¾ inch thick.
2. In a large non-stick skillet, heat olive oil over medium heat. Add tuna burgers and cook 4 minutes, turn carefully and cook 4 minutes on other side.
3. Spread desired amount of mayonnaise on hamburger buns. Serve tuna burgers on buns with onion slices, tomatoes, and lettuce. Yield: Serves 4



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Mini Buffalo Burgers

1 pound ground buffalo (available at most local grocery stores)
½ cup finely diced red onion
¾ cup finely shredded white cheddar cheese
½ teaspoon salt
¼ teaspoon pepper
¼ pound baby arugula
1 teaspoon Dijon mustard
8 small dinner rolls

1. Preheat grill.
 2. Combine buffalo, onion, cheese, salt and pepper. Divide meat into 1/3-cup portions, shape into patties 1-inch thick.
 3. Grill burgers over medium-high heat for approximately 3 minutes per side.
 4. Toss arugula with Dijon mustard.
 5. Top burgers with arugula and serve on dinner rolls.
- Yield: 8 mini burgers