

BURGERS CAPRESE

Chef David Perkins

INGREDIENTS

- 3 T. Canola Oil
- 1/4 tsp. Dried Oregano
- 1/4 tsp. Garlic Powder
- 1/2 tsp. Dried Sweet Basil
- 1/2 tsp. Kosher Salt
- 1/2 tsp. Black Pepper
- 2 lb. Ground Chuck
- 6 slices Fresh Mozzarella Cheese (Fresh only!)
- Lg. handful of fresh Basil leaves, stems removed
- 1 lg. Tomato, sliced thick
- 6 Bakery Hamburger Rolls, sliced in half, Unsalted butter, salt and pepper for toasting rolls

DIRECTIONS

Place Ground Chuck in large metal bowl; add the Canola oil, Oregano, Garlic Powder, dried Basil, Salt, and Pepper. Lightly fold spices and oil into meat with clean hands. Form 6 equal patties, place on plate and chill in refrigerator until ready to grill.

Spread Hamburger Rolls with light layer of butter and season lightly with salt and pepper, set aside.

Preheat grill to medium-high; be sure the grate is clean.

Grill patties on medium-high heat with the grill lid closed, turning periodically, about 8-9 minutes total cook time. During the last minute of cooking, place 2-3 fresh basil leaves on each patty, add a tomato slice and top with a slice of the fresh Mozzarella. Place all rolls, butter side down, on the cooler parts of the grill and close the lid for 30-40 seconds. Once bread is toasted, assemble buns and patties.

Serve with your favorite potato chips and a cold beverage.