

Smoked Gouda & Fried Pickle Burgers

with Corn on the Cob & Garlic-Herb Butter

2 SERVINGS

35-45 MINS

 **Blue Apron**
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Ingredients



12 oz USDA Prime Ground Beef



2 cloves Garlic



¼ cup Tempura Mix



1 oz Garlic & Herb Spreadable Butter



2 Challah Buns



1 Lemon



2 oz Smoked Gouda Cheese



1 Tbsp Southern Spice Blend¹



2 ears of Corn



3 oz Pickle Chips



¼ cup Dijonnaise

WHY WE LOVE THIS DISH

These delicious USDA prime ground beef burgers are layered with crisp, golden fried pickle chips and creamy dijonnaise. We're pairing them with the perfect summer side—corn on the cob—topped with our new spreadable butter; a compound butter mixed with tangy garlic and verdant herbs for rich, flavorful finish.



Serve with Blue Apron wine that has this symbol
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¹. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper

1 Prepare the ingredients

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Thinly slice the **cheese**.
- Remove any husks and silks from the **corn**.
- Quarter and deseed the **lemon**.
- Halve the **buns**.



2 Make the batter & fry the pickles

- Pat the **pickles** dry with paper towels.
- In a medium bowl, whisk together the **tempura mix**, **half the spice blend** (you will have extra), and $\frac{1}{4}$ **cup of cold water**. Season with salt and pepper.
- Add the **pickles** and stir to thoroughly coat.
- In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a drop of batter sizzles immediately when added, carefully add the **coated pickles** in an even layer (letting any excess batter drip off). Cook 3 to 4 minutes per side, or until golden brown.
- Transfer to a paper towel-lined plate and immediately season with salt.
- Rinse and wipe out the pan.



3 Form & cook the patties

- In a medium bowl, combine the **beef** and **garlic paste**. Season with salt and pepper. Gently mix to combine.
- Form the mixture into two $\frac{1}{2}$ -inch-thick patties.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.



Step 3 continued:

- Add the **patties**. Cook 4 to 5 minutes, or until browned.
- Flip the patties (carefully, as the oil may splatter) and evenly top with the **sliced cheese**. Loosely cover the pan with foil and cook 4 to 5 minutes, or until the cheese is melted and the patties are browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a work surface.
- Carefully drain off and discard any excess oil.

4 Cook & dress the corn

- Meanwhile, add the **corn cobs** to the pot of boiling water. Cook 2 to 3 minutes, or until bright yellow and slightly tender. Turn off the heat.
- Drain thoroughly and pat dry with paper towels.
- Return to the pot. Add the **spreadable butter** and the **juice of 2 lemon wedges**; season with salt. Stir until the butter is melted and the corn is thoroughly coated.



5 Toast the buns & serve your dish

- Add the **halved buns**, cut side down, to the pan of reserved fond.
- Toast on medium-high 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.
- Assemble the burgers using the **toasted buns**, **dijonnaise**, **cooked patties**, and **fried pickles**.
- Serve the **burgers** with the **dressed corn** and **remaining lemon wedges** on the side. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 160°F for beef.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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