

Southern-Style Burgers

with Green Tomato Chow Chow & Old Bay Oven Fries

We're updating the burger Southern-style—complete with all the fixings. First, instead of lettuce, simply-dressed collard greens give the burgers a mildly peppery kick. Next, in lieu of the classic condiments, you'll make chow chow—a slightly vinegary relish—featuring aromatics and green tomato. Green tomato is the delicious result of harvesting a red tomato early. It has a firm texture that's ideal for stewing, and its tartness perfectly cuts the richness of the burgers. Served with Old Bay-spiced oven fries, this meal is a uniquely Southern twist on an all-American classic.



Ingredients

- 10 Ounces Ground Beef
- 2 Sesame Seed Buns
- 2 Cloves Garlic
- 1 Green Tomato
- 1 Red Onion
- $\frac{3}{4}$ Pound Russet Potato
- $\frac{1}{2}$ Bunch Collard Greens

Knick Knacks

- 2 Teaspoons Old Bay Seasoning
- 1 Tablespoon Sugar
- 1 Tablespoon White Vinegar
- 1 Tablespoon Chow Chow Spice Blend
(Celery Seeds, Dill Seeds, Black Mustard Seeds, Turmeric & Cayenne Powder)

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 25 to 35 min

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Cut the potato lengthwise into ½-inch-thick sticks; place in a bowl and toss with **half the Old Bay seasoning**. Peel and small dice the onion. Peel and mince the garlic. Core and medium dice the green tomato. Remove and discard the stems of the collard greens; thinly slice the leaves. Place the collard greens in a bowl; drizzle with olive oil and toss to coat. Season with salt and pepper to taste. Halve the buns.

2



Make the oven fries:

Place the **seasoned potato** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast, turning halfway through, 22 to 25 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

3



Start the chow chow:

While the potato roasts, in a medium pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion, garlic and spice blend**; season with salt and pepper. Cook, stirring frequently, 2 to 4 minutes, or until the vegetables have softened and the mustard seeds have started to pop. Transfer **half the cooked aromatics** to a medium bowl and set aside to cool, leaving the rest in the pot.

4



Finish the chow chow:

While the potato continues to roast, add the **green tomato, vinegar, sugar** and **¼ cup of water** to the pot of **remaining cooked aromatics**; season with salt and pepper. Cook, stirring occasionally, 13 to 15 minutes, or until thickened and saucy. Remove from heat and season with salt and pepper to taste.

5



Form & cook the burgers:

While the chow chow cooks, add the **ground beef and remaining Old Bay seasoning** to the bowl of **cooled aromatics**. Season with salt and pepper; stir to combine. Using your hands, form the mixture into two ¾-inch-thick burgers. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **burgers**. Cook 2 to 4 minutes per side for medium, or until browned and cooked to your desired degree of doneness. Transfer to a plate, leaving any browned bits (or fond) in the pan.

6



Toast the buns & plate your dish:

Heat the pan of reserved fond on medium-high until hot. Add the **buns**, cut sides down. Toast 30 seconds to 1 minute, or until lightly browned. Transfer to a clean, dry work surface. Place a **cooked burger** onto each toasted bun bottom. Top with the **finished chow chow, dressed collard greens** and toasted bun tops. Serve with the **oven fries** on the side. Enjoy!