

GRILLIN' WITH GALLUCCI

FRANK'S 4-STEP BURGER



SHOPPING LIST:

Prep time: 20 minutes or less

- 2 pounds ground beef
- 2 pounds ground pork
- 8 oz sliced Prosciutto (not cubed)
- 8 oz of mozzarella (in water is the best kind)
- 6 eggs
- 1 bunch of Arugula
- 8 Brioche buns (May only be available at larger, upscale markets or at a bakery)
- Hungarian paprika (preferred but regular is fine)
- Garlic salt
- Ancho chili powder
- Chipotle chili powder
- 2 lemons
- Fresh basil
- Olive oil



STEP 1
MIXING THE INGREDIENTS

- 2 pounds beef
- 2 pounds pork
- Salt (to taste)
- Hungarian paprika – ½ tablespoon
- Garlic salt – ½ tablespoon
- Ancho chili powder – ½ tablespoon
- Chipotle chili powder – ½ tablespoon

Great Grilling Guidance:

Forming the patty loosely and not pressing it into a firm patty, you can allow the meat to cook more evenly and enhance the flavor of the burger.

Again, this should yield about 8 loose patties which can be placed on a cool plate or cutting board and set aside until ready to grill.



STEP 2
LEMON BASIL AIOLI

Make up a lemon/basil aioli by putting four (4) egg yolks in a blender, and drizzle in olive oil as it blends, as well as some fresh lemon juice and chopped basil. If this is something you have not done before, ask one of your guests if they ever blended an aioli or dressing and would they kindly be your sous chef for the day.



STEP 3
PROSCIUTTO

Use a griddle and crisp one full piece of **prosciutto** per burger. If a griddle is not available, this can be done in a pan. Use a paper towel and wipe a thin layer of olive oil onto the pan. Note: On a hot pan this happens quickly! About halfway through, fold the piece in half and finish cooking. This will allow it to fit properly on the burger.



STEP 4
TIME FOR GRILLIN'

Burger time! Place the burger on the hot grill and cook with the cover. If you are using a propane or gas grill keep the flame at about ¾ as soon as you put all the burgers on.

Flip the burger patty when the juices bead on top (about 3-4 mins max) and add the prosciutto and a slice of fresh **mozzarella**. Allow the cheese to soften and melt. Cook 3 more minutes for about “medium” and longer for those who enjoy “well done.”

Finally, gently grill the bun for about 20-30 seconds then remove. Arugula is optional to add a little green and texture to the burger. Allow the guests to spread the aioli on the bun. Most people don't use ketchup or mustard, but this is America, so anything goes!

Plevin & Gallucci wishes everyone across Ohio a safe and happy Fourth of July.