



Bacon & Brie Burgers with Grilled Apples

Ingredients:

Aïoli

- 1/4 cup (50 mL) light mayonnaise
- 2 tsp (10 mL) **Chive & Tarragon Seasoning Mix**

Apple & Burgers

- 1 medium Granny Smith apple
- 4 slices bacon, sliced into thirds
- 2 tbsp (30 mL) Chive & Tarragon Seasoning Mix
- 1 garlic clove, peeled

- 1/2 tsp (2 mL) coarsely ground black pepper
- 1/4 tsp (1 mL) salt
- 1 lb (450 g) 80% lean ground beef such as chuck
- 2 oz (60 g) Brie cheese, cut into 2-in. (5-cm) slices
- 4 English muffins, split

Directions:

1. Prepare grill for direct cooking over medium-high heat. For aïoli, combine mayonnaise and seasoning mix in **(1-cup/250-mL) Prep Bowl**; stir until blended. Cover and refrigerate until ready to use.
2. Core apple with **The Corer™**. Cut apple in half crosswise. Set aside one half for another use. Slice remaining apple half into four rings using **Simple Slicer** on #3 setting; set aside. For burgers, place bacon, seasoning mix, garlic, black pepper and salt into **Manual Food Processor**; cover and pump handle until bacon is finely chopped. Transfer bacon mixture to **Classic Batter Bowl**. Add beef; mix gently until thoroughly combined. Form beef mixture into four 1/2-inch-thick (1-cm) patties.
3. Grill patties, covered, 4-5 minutes. Turn patties over using **BBQ Turner**; top each patty with one slice of cheese. Grill, covered, an additional 4-5 minutes or until cheese is melted and internal temperature of burgers reaches 160°F (71°C). While burgers are grilling, add apple slices to grid of grill. Grill, covered, 3-4 minutes or until grill marks appear, turning once. Add English muffins to grid of grill. Grill 1-2 minutes or until lightly toasted; remove muffins from grill. Place apple slices on burgers; remove burgers from grill.
4. To serve, spread muffin bottoms evenly with aïoli. Place burgers on muffin bottoms; top with muffin tops.

Yield: 4 servings

Nutrients per serving: (1 burger): Calories 610, Total Fat 41 g, Saturated Fat 15 g, Cholesterol 115 mg, Sodium 820 mg, Carbohydrate 6 g, Fiber 1 g, Protein 29 g

Cook's Tips: If desired, 1 tbsp (15 mL) dried chives and 1 tsp (5 mL) dried tarragon can be substituted for the Chive & Tarragon Seasoning Mix in the aïoli, and 1 1/2 tbsp (22 mL) dried chives and 1 1/2 tsp (7 mL) dried tarragon can be substituted for the seasoning mix in the burgers.

For juiciest, most tender results for this recipe, choose ground beef (such as ground chuck) that is 80% lean.

For easier processing, place the bacon in the freezer for 10 minutes.