

Expand your burger skills this barbecue season



Hamburgers with Stilton Cheese, Caramelized Shallots and Mushrooms

Makes 4 servings

For caramelized shallots:

- 2 tablespoons butter
- 2 tablespoons olive oil
- 11/2 lbs. fresh shallots, peeled and sliced
- Salt, to taste
- 1 tablespoon sugar

For mushrooms:

- 2 tablespoons butter
- 1 tablespoon olive oil
- 1/2 tablespoon balsamic vinegar
- 1 clove of garlic, minced
- 8 ounces fresh mushrooms, sliced

For hamburgers:

- 11/2 lbs. ground sirloin, chuck or round
- Coarse salt, to taste
- Freshly ground black pepper, to taste
- 4 slices Stilton cheese
- 4 hamburger rolls or sandwich rolls
- 1 tablespoon melted butter
- Lettuce leaves

For caramelized shallots:

- 1. Melt butter with olive oil in a thick-bottomed pan until the oil is shimmering. Add the sliced shallots and stir to coat. Cook, stirring on occasion, for 7 to 10 minutes. Do not let the shallots burn or dry out. Sprinkle the salt and sugar over the shallots.
- 2. Cook for about 30 minutes, stirring frequently. If shallots seem to be drying out, add a little water or oil to the pan. Shallots should be brown but not burned. Continue to cook and stir; scrape up all the browned bits stuck to the bottom of the pan, until the shallots are a deep, rich, browned color.

For mushrooms:

Melt butter with oil in a large skillet over medium heat. Stir in balsamic vinegar, garlic and mushrooms. Saute for 20 minutes, or until tender.

For hamburgers:

- 1. Moisten your clean hands with cold water and divide the ground beef in 4 equal portions. Form into a flattened ball. Season with salt and pepper.
- 2. Refrigerate until ready to cook.
- 3. Prepare the grill and preheat to high. Brush the grill grate with oil.
- 4. Place the prepared burgers on the hot grill grate. Grill for 5 to 7 minutes per side for medium, or until an instant read thermometer inserted through the side of the burger into the center reaches 160 F.
- 5. Brush the rolls with melted butter and toast them on the grill for about 45 seconds. Assemble the burgers, with lettuce leaves, Stilton cheese, caramelized shallots, and mushrooms. Serve.

What's the Difference?

There are four differences between Picture A and Picture B.



1. Bowl of butter right side 2. Missing "M" cookie cutter 3. Rolling pin right side 4. Extra yolk in bowl

Word Scramble

Rearrange the letters to spell something pertaining to cooking.

MSRMEI

Answer: SIMMER

BERLDIO

Answer: BROILED

ROKCOE

Answer: COOKER

LIGLR

Answer: GRILL



GET COOKING WORD SEARCH

G	Y	G	A	T	A	M	E	R	A	W	K	O	O	C	H	E	A	H	R
O	D	I	F	Z	A	Y	P	G	L	U	E	P	B	R	O	T	Z	G	T
Z	C	K	U	L	A	E	G	G	N	D	Z	T	F	C	O	S	P	J	N
W	R	O	F	I	P	I	B	C	P	I	N	H	H	R	F	A	C	L	R
Z	E	T	B	O	O	C	Y	D	C	P	N	E	S	O	Y	B	F	F	I
U	A	E	R	R	H	J	K	U	O	H	H	I	L	B	Y	I	J	M	W
C	M	Z	A	B	C	B	F	J	J	H	T	D	R	B	W	K	N	B	C
G	A	C	S	I	M	I	R	P	Y	E	H	D	O	B	G	S	J	G	Y
S	I	F	T	Y	Y	T	C	A	O	A	K	Z	F	W	E	K	O	A	E
Z	D	E	G	L	A	Z	E	D	I	A	O	U	I	H	Z	Y	F	N	K
B	O	D	T	H	C	S	M	D	L	S	C	B	A	K	E	G	N	F	B
F	G	B	B	D	A	U	W	I	R	H	E	H	N	O	G	E	K	N	T
B	B	F	N	T	R	H	I	B	A	E	A	L	O	Y	I	T	K	S	C
L	N	C	M	E	A	R	M	R	L	W	D	H	J	L	O	H	A	R	A
A	N	O	T	K	M	N	N	O	U	L	N	G	U	F	T	O	B	F	S
N	M	S	A	F	E	L	B	W	I	K	I	J	E	Y	R	K	J	B	S
C	Y	S	O	G	L	O	K	N	W	Y	D	R	O	L	U	D	B	P	G
H	I	E	D	P	I	B	U	G	C	J	H	I	G	R	W	W	M	Y	L
G	D	J	P	L	Z	N	Z	D	K	I	U	D	C	U	G	Y	J	H	B
W	L	E	L	S	E	A	O	U	T	E	T	K	G	E	A	C	D	N	J

Find the words hidden vertically, horizontally, diagonally, and backwards.

WORDS

- BAKE
- BASTE
- BEAT
- BLANCH
- BLEND
- BOIL
- BRAISE
- BRINING
- BROIL
- BROWN
- CARAMELIZE
- CHOP
- COOKWARE
- CREAM
- DEGLAZE
- DICE
- DREDGE
- FOLD
- FRYING
- GRILL
- JULIENNE
- POACH
- ROAST
- SIFT