

Overview:

As summer begins to wrap up and everyone is headed back to school, there is no better way to ward off the end of summer scaries quite like a good burger. Sit back with the family for some good eats and a great time with this burger recipe.

The Absentee Shallot Burger

Ingredients:

- 1 pound small tomatoes
- 1 ¼ pounds of ground beef
- 1.5 pounds of golden potatoes
- 2 tablespoons of dijon mustard
- 2 shallots
- 2 tablespoons of honey
- 4 tablespoons of white vinegar
- 4 potato buns
- 4 cloves of garlic
- 4 oz of fontina cheese
- 4 tablespoons of spreadable goats cheese

Instructions:

- 1) Preheat the oven to 450.
- 2) Wash and dry your produce.
- 3) Cut your potatoes in ½ circles.
- 4) Grate your cheese and dice your shallots and 2 cloves of garlic.
- 5) Chop your tomatoes and cover with 2 tablespoons of vinegar. Drizzle with olive oil and salt and pepper.
- 6) Combine honey and mustard and season to taste with salt and pepper.
- 7) Cover your potatoes with olive oil and season them to your liking. Place on a sheet tray. Bake for about 15 minutes. Take them out and cover them with cheese and return to the oven for another 3-5 minutes.
- 8) Heat olive oil on a medium high skillet. Add your shallots and season with your choice of seasonings. Cook until they are lightly golden and soft.
- 9) Add your shallots and beef with seasonings. Combine and make 4 patties.
- 10) In the skillet you caramelized your shallots, drizzle olive oil over medium high heat and add your burgers once the pan is heated.
- 11) Cook your burgers to your preference.
- 12) Add your goats cheese, 2 tablespoons of vinegar, olive oil, and the minced garlic. Add salt and pepper.
- 13) Toast your buns and add your cheese mixture, tomatoes, and your burger patty. Top your potatoes with a drizzle of honey mustard and serve.

Recipe by The Test Kitchen at Blue Apron (<https://www.blueapron.com/>)
(<https://www.blueapron.com/recipes/bob-s-burgers-cheeseburgers-with-caramelized-shallot-the-absentee-shallot-burger>)

Belcher's Brew

Ingredients:

- 1) 6 oz of lime juice.
- 2) 12 oz of pineapple juice.
- 3) 16 oz of 7-up.

Instructions:

- 1) Chill all of your ingredients prior to cooking.
- 2) Combine all your ingredients in a pitcher and stir.

BOB'S BURGERS