



NASCAR COOKS! Race Day Recipe Contest

Winner – Week 6

Recipe Submitted by Alexis DiOrrio from Middletown, Delaware

RECIPE: The Ultimate Inside Out Burger

INGREDIENTS:

For the burger:

- 1 ½ pounds of lean ground beef
- 2 Tbsp. of burger seasoning
- 3 strips of bacon
- ¼ onion (or ½ depending on how big it is)
- 8-ounces crumbled blue cheese
- 4 slices of Swiss cheese
- 4 potato buns (toasted)
- Olive oil
- 2 Tbsp. fresh parsley, finely chopped
- 2 cloves, minced garlic

For horseradish sauce:

- ½ cup mayonnaise
- 2 Tsp. ketchup
- 2 Tbsp. creamed horseradish
- ¼ Tsp. paprika
- ¼ Tsp. salt
- 1/8 Tsp. dried oregano
- 1/8 Tsp. dried parsley

- 1/3 Tsp. cayenne pepper

INSTRUCTIONS:

- Heat up a medium sized skillet and put about 2 Tbsp. oil in it.
- Chop up bacon.
- Slice the onion into small strips.
- Add bacon to the skillet.
- When bacon is done cooking, remove and drain.
- Return the skillet and add the onion strips with 1 Tbsp. oil.
- Let caramelize, and when the onions are done, remove and cool.
- Make sure both the bacon and onions are cooled before adding to the beef.
- Season beef and add parsley and minced garlic.
- Add bacon and onions.
- Once fully combined, add 6-ounces of blue cheese.
- Mix everything together and form patties at least 1-inch thick.
- After all patties are formed, stick your finger in the center to make a hole. Fill the hole with the rest of the blue cheese and seal.
- Begin grilling burgers until they are done to your likeness.
- While burgers are cooking, start making your sauce by combining mayo, ketchup, horseradish, paprika, salt, herbs and cayenne pepper – mix all together.
- Don't forget to toast your buns!
- When burgers are almost done, put a slice of Swiss cheese on top. Remove burger from the grill once cheese is melted. Spread your delicious horseradish sauce onto the bun and finish assembling your burger.