

# Classic Oakville Burgers

For an easy summer barbecue, you can’t beat a good burger. Purchase high-quality beef—local, organic, and/or grass-fed—with a bit of fat to it (80/20) to keep the burgers juicy. Our ultimate version includes caramelized onions, chili crisp mayo, and plenty of pickle and tomato slices. If you like, add slices of crisp-cooked applewood bacon or creamy avocado.

MAKES 4 BURGERS

- 1½ lb ground chuck
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground pepper
- Canola oil, for the grill grate
- 4 large slices Cheddar cheese
- 4 burger buns, split
- ½ cup Chili Crisp Mayonnaise (page 210)
- ½ cup Balsamic Caramelized Onions (page 208)
- 8 tomato slices
- 8 long dill pickle slices
- ¼ lb mixed salad greens

In a bowl, combine the ground chuck, salt, and pepper and, using your hands, mix together lightly just until the meat is evenly seasoned. Do not overmix. Divide into 4 equal portions and form each portion into a patty about ¾ inch thick.

Prepare a fire in a charcoal or gas grill for direct cooking over medium heat (350°F 400°F). Brush the grill grate clean, then oil the grate. Grill the patties, turning once, for about 6 minutes total for medium-rare or 10 minutes total for medium. During the last minute of cooking, top each patty with a cheese slice and cover the grill just until the cheese melts. Transfer the patties to a sheet pan. Grill the buns, cut side down, until toasted, 1–2 minutes.

To assemble the burgers, lay the bun halves, toasted side up, on a work surface and spread with the mayonnaise, dividing it evenly. Divide the caramelized onions evenly among the bun bottoms and top each with a patty. Layer each patty with 2 tomato slices followed by 2 pickle slices, then finish with one-fourth of the greens. Cap with the bun tops and serve.

