



THE FRONT BURNER

Cooking tips, recipes & more from [The Culinary Superstore](#)

*Reprinted with permission from **Bobby Flay's Burgers, Fries & Shakes**. Copyright © 2009 by Bobby Flay with Stephanie Banyas & Sally Jackson. Published by Clarkson Potter, a division of Random House, LLC.*

Argentinian Burgers

Serves 4

Argentines are well-known for their beef and for their love of the grill. Just about everything that comes off of the Argentinean grill is garnished with chimichurri, a bright herbaceous mixture of fresh parsley, garlic, red wine vinegar, and olive oil. It could very well be the national condiment. Knowing what an affinity grilled meats and chimichurri have for one another, it makes sense that a burger would benefit from a dose of vibrant chimichurri as well. Rings of deep red onion and slices of slightly salty Manchego cheese finish the burger to perfection.

Chimichurri

2 cups packed fresh flat-leaf parsley leaves
1 tablespoon fresh oregano leaves
4 cloves garlic
1 teaspoon smoked sweet Spanish paprika
3 tablespoons red wine vinegar
1/2 cup extra-virgin olive oil
Kosher salt and freshly ground black pepper

Burgers

1-1/2 pounds ground chuck (80 percent lean)
or ground turkey (90 percent lean)
Kosher salt and freshly ground black pepper
1-1/2 tablespoons canola oil
4 slices Manchego cheese
4 hamburger buns, split; toasted if desired
1/2 red onion, sliced 1/4-inch thick

1. To make the chimichurri, combine the parsley, oregano, and garlic in a food processor and pulse until coarsely chopped. Add the paprika, vinegar, and oil, season with salt and pepper, and process until smooth. Scrape into a bowl. Let sit at room temperature for 30 minutes before serving. The sauce can be made 8 hours in advance, tightly covered, and refrigerated. Bring to room temperature before serving.

2. Divide the meat into 4 equal portions (about 6 ounces each). Form each portion loosely into a 3/4-inch-thick burger and make a deep depression in the center with your thumb. Season both sides of each burger with salt and pepper.

3. Cook the burgers, using the oil [on the meat surfaces], and topping each one with a slice of cheese and a basting cover, [foil tent], during the last minute of cooking.

4. Place the burgers on the bun bottoms and top with a large dollop of the sauce and sliced onion. Cover with the bun tops and serve immediately.