



## THE FRONT BURNER

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### **Garlic Butter Burger**

*Serves 4*

It doesn't get much easier or much better than this. Basting both the burgers as you cook them and the buns before you toast them with a savory garlicky butter adds a whole new dimension of flavor to a classic burger. Try adding a few tablespoons of fresh herbs or a few dashes of Worcestershire sauce to the butter for even more flavor.

12 tablespoons (1-1/2 sticks) unsalted butter, slightly softened  
4 cloves, garlic  
1/2 small shallot, chopped  
3 tablespoons chopped fresh flat-leaf parsley leaves  
Kosher salt and freshly ground black pepper  
1-1/2 pounds ground chuck (80 percent lean)  
    or ground turkey (90 percent lean)  
1-1/2 tablespoon canola oil  
4 hamburger buns, split

1. Combine the butter, garlic, shallot, and the parsley in a food processor and process until smooth; season with salt and pepper to taste. Scrape into a bowl, cover, and refrigerate for at least 30 minutes to allow the flavors to meld. The butter will keep in the refrigerator for up to 24 hours. Bring to room temperature before using.
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. Brush the buns with about 4 tablespoons of the butter, using roughly 1/2 tablespoon for each half.
4. Cook the burgers, using the oil, [on the meat surfaces], and brushing them every 30 seconds with the remaining garlic butter.
5. Meanwhile, toast the buns. Place the burgers on the bun bottoms, cover with the bun tops, and serve immediately.