

# **BURGERS**

## **with Spinach, Avocado, Brie, Cranberry, Bacon & Onion Rings**

I know this burger sounds crazy... but it's delicious. I saw a photo on someone's Instagram feed of a similar burger and wrote it down. I played around with the ingredients and came up with this completely odd sounding, but totally wonderful gourmet take on a burger.

### Ingredients.

2 lbs ground beef  
shallot, finely minced  
1 tablespoon Worsteshire Sauce  
1/2 red onion, cut into rings and separated  
6-8 slices bacon  
baby spinach  
sesame seed buns  
ripe avocado, sliced and peeled  
whole cranberry sauce  
brie cheese  
1/2 cup buttermilk  
1 egg  
cayenne pepper  
1/2 teaspoon baking powder  
flour  
plain bread crumbs  
kosher salt  
freshly ground black pepper  
vegetable oil, for frying

### Directions.

Start by seasoning the beef with 1 1/2 teaspoon salt, 1 teaspoon freshly ground black pepper, 3 tablespoons minced shallot, and 1 tablespoon Worsteshire Sauce. Allow to sit for 15 minutes. Pin the slices of bacon into rings using toothpicks.

While the burgers are marinating, make your onion and bacon rings. Whisk together the buttermilk, egg, large pinch of salt, 1/8th teaspoon cayenne, and baking powder. Heat 2 inches of oil in a skillet over medium high heat, it should be hot but not smoking. One at a time, coat the onion rings in flour, dip them in the buttermilk mixture, shake off the excess coating, then coat with bread crumbs. Fry the onion rings in small batches for about 3-4 minutes each. Carefully remove them from the oil when they are golden brown and set them aside to drain on a cooking rack or paper towel. Then repeat the process with your bacon rings (remove the toothpicks once they're cool).

Form into 6-8 burger patties. Heat your grill and cook the burgers, flipping halfway through. Toast the buns. Now you're ready to assemble the burgers. Start with a couple slices of avocado, then a small bunch of baby spinach, then the burger, the cranberry sauce, the brie, and finally, top with a couple onion rings!

Enjoy!

**RECIPE BY KACIE MCMACKIN**  
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