

# Fat Tuesday Burger

## French Quarter Sauce

1C Mayonnaise  
2T Horseradish  
1T Worcestershire sauce  
1T Coarse-grained mustard  
1T Tabasco sauce  
1t Red pepper flakes

Combine ingredients into a small bowl and mix well. Cover and refrigerate.

## Mardi Gras Slaw Topping

3C Prepared coleslaw mix (in the bag, without the dressing)  
½C Shredded purple cabbage  
½C Sliced red onion  
½C Sliced yellow bell pepper  
¼C Rice vinegar  
1T Coarse-grained mustard  
1T Fennel seed  
1t Salt  
1t Black pepper  
½C Extra virgin olive oil  
1C Crumbled blue cheese

In a mixing bowl, combine the coleslaw, cabbage, red onion and bell pepper. Prepare the dressing by mixing the rice vinegar, mustard, fennel, salt and pepper together, then slowly whisking in the olive oil. Add the dressing and blue cheese to the mixing bowl and carefully toss to mix.

## New Orleans Burger Glaze

1½C Root beer soda  
1C Chili sauce  
¼C Lemon juice  
3T Worcestershire sauce  
1½T Sugar  
1T Molasses  
1t Liquid smoke  
½t Ground ginger  
½t Garlic powder  
½t Onion powder  
¼t Salt

¼t Black pepper

In a saucepan, heat all ingredients over medium heat to a boil, stirring occasionally, then reduce to medium low and simmer until thick and yield is about one cup. Set aside.

## Louisiana Burger Patties

2Lbs Steakhouse Elite ground Kobe-Crafted beef

1T Tabasco

¼C Chopped green onion

2t salt

2t Black pepper

6 Deli-fresh burger buns

½C Melted butter

In a large bowl, mix together Steakhouse Elite ground beef, Tabasco, green onion, salt and pepper. Try not to over handle the meat for a juicier burger. Shape into six burger patties. Refrigerate covered until ready to grill.

### *Instructions:*

Prepare the French Quarter Sauce, Mardi Gras Slaw Topping, New Orleans Burger Glaze and Louisiana Burger Patties.

Heat grill to medium-high heat and grill each patty approximately 5-7 minutes on each side, turning once and brushing the New Orleans Burger Glaze on the cooked sides throughout the cooking process. Cook to desired doneness. Brush one more time with New Orleans Burger Glaze. Remove from heat and let sit for five minutes.

Meanwhile, brush buns with melted butter and grill for two minutes.

To assemble the burger, spread both sides of the bun halves generously with the French Quarter Sauce. Add the Louisiana Burger Patty to the bun and brush with the New Orleans Burger Glaze. Top the burger patty with the Mardi Gras Slaw. Assemble and eat!