

Bunless Caprese Burger with Balsamic Aioli

Ingredients

1 package of [Steakhouse Elite Kobe-Crafted Ground Beef Burgers](#)
1 egg yolk
1 TBSP balsamic vinegar
1 TSP Dijon mustard
1 TSP chopped fresh garlic
1 TSP lemon juice
1/4 C extra virgin olive oil
Salt and pepper (to taste)

Recommended Toppings

Cream cheese, sliced into 1/8" pieces
Tomatoes
Arugula or lettuce blend
White onion
Fresh basil

Instructions

Whisk egg yolk with balsamic vinegar, Dijon, garlic and lemon juice. Slowly whisk in the olive oil, one tablespoon at a time. Add salt and pepper to taste.

Grill your Steakhouse Elite burgers to desired doneness. Remove from grill. On a plate, spread the balsamic sauce on the bottom of the plate, then add the burger patty and top with cream cheese, tomatoes, onion, arugula and fresh basil. Sprinkle with more balsamic sauce and salt and pepper, if desired.