

Surf + Turf Burgers

Products: Steakhouse Elite Grassfed Beef Burgers

Recipe: Kristen Hess, [The Artful Gourmet](#)

Ingredients:

Seafood Salad:

8 ounces cooked lump crabmeat
8 ounces cooked shrimp, shelled and deveined, cut into 2-3 pieces
½ cup fresh corn kernels, cooked
½ cup celery, finely chopped
4 tablespoons mayonnaise
2 tablespoons fresh lemon juice
1/2 teaspoon Old Bay seasoning
1 1/2 tablespoons chives
Dash of sea salt

Burgers:

2 tablespoons vegetable oil
4 Steakhouse Elite Kobe Beef Burgers
Kosher salt, to taste
Freshly ground black pepper, to taste
½ teaspoon Old Bay seasoning
2 tablespoons butter
4 Potato Buns, for serving
4-8 Green leaf lettuce leaves, for serving
1 large Heirloom or Beefsteak tomatoes, sliced, for serving
Potato chips, for serving

Instructions:

Make the Seafood Salad:

In a large mixing bowl, add crabmeat, shrimp, corn, celery, mayo, lemon juice, Old Bay seasoning, chives and sea salt. Cover and set aside in the refrigerator while cooking the burgers.

Make the Burgers:

Preheat a grill or large grill pan to medium-high. Season the Kobe beef burgers with salt and pepper and Old Bay seasoning, making an indentation in the center of each.

Brush or spray the burgers with oil and grill for about 3 minutes, turn over and grill for another 4-5 minutes until burger is cooked through medium (adjust time for desired temperature). Remove from grill and tent with foil to keep warm.

Brush the split potato buns with butter and grill for 1-2 minutes until lightly toasted and golden brown. Add a slice of lettuce and tomato to the bottom buns and top each with a burger and scoop of Seafood Salad. Garnish with additional chives, sea salt and pepper if desired. Serve with a side of potato chips.

Serves 4.