

Cooking Thyme with Stacie

SHARING THE JOY OF  COOKING & HOSPITALITY

Burgers with a Twist
Wednesday, June 15, 2022
5:00 – 6:30 pm EST

- Menu -

Salmon Burgers on Brioche Buns
with Greek yogurt sauce

Corn Caprese Salad

Frozen Watermelon Margarita

Mini Mud Pies

To access the class video please copy and paste the following link into your browser:

www.cookingthymewithstacie.com/video-class-purchase/twist622-

www.cookingthymewithstacie.com

Shopping List

Dairy/Freezer

- 1, 8-ounce container mozzarella balls, cherry size
- 1 large egg
- 1, 5-ounce container Greek yogurt
- 1 pint, coffee chip ice cream
- ½ cup whipping cream

Pantry

- Granulated sugar for the rim of the cocktail glass
- 1 TB plus 1 TSP Dijon mustard
- 3 TB white wine vinegar
- 1 TB honey
- ½ cup olive oil
- 1/3 cup dried bread crumbs
- 6 Oreo cookies
- Nuts, your choice, to garnish mini mud pies
- 1 TB powdered sugar

Produce

- 4 cups watermelon, 2" cubes
- 1 lime
- 1 lemon
- 2 ears fresh corn
- 1, 10-ounce package cherry tomatoes cut in half
- ¼ cup red onion chopped fine
- ½ cup fresh basil, chopped
- 1 package fresh dill
- 1 large tomato, 4 slices
- Lettuce, your choice for garnishing burgers

Protein

- 1.75 pounds salmon

Spices

- 1/2 TSP kosher salt
- 1/2 TSP oregano
- 1/2 TSP garlic powder

Specialty

- 4 brioche buns
- 1 cup Dulce Vida Lime Tequila (you can substitute regular agave tequila)
- ½ cup triple sec
- Carmel Sauce
- Chocolate Sauce

Equipment

Baking Pans

- Large rimmed sheet tray

Electric

- Blender
- Hand-held mixer

Pots and Pans

- 2 non-stick skillets

Utensils

- Chef's knife
- Cutting board
- Measuring cups and spoons
- Mixing bowls, various
- Meat tenderizer (or use heavy bottom pot)

Specialty

- 6 Small jars for mini mud pies

Mis en Place

The French culinary term for “everything in its place”

In order to have a smooth cooking experience, I recommend that you retrieve all the equipment you will need for the class before we begin. In addition, if you have time, group your ingredients by recipe. Most chefs place their components on sheet pans – this is ideal if you have the room.

- Freeze the watermelon cubes at least 2 hours in advance to make the cocktail.

Frozen Watermelon Margarita

4 cups watermelon, 2" cubes

1 cup Dulce Vida Lime Tequila (you can substitute regular agave tequila)

½ cup triple sec

Wedge of lime

Sugar for rim

To prepare the glass, rub the rim with fresh lime wedge. Dip in sugar.

Place the watermelon cubes in a single layer on a sheet tray. Freeze until solid, about 2 hours.

In a blender, place the frozen watermelon. Pour in the tequila and triple sec.

Blend until thoroughly combined. Garnish with fresh watermelon slice.

Caprese Corn Salad

Salad

2 ears fresh corn
1, 8-ounce container mozzarella balls cherry size
1, 10-ounce package cherry tomatoes cut in half
¼ cup red onion chopped fine
½ cup fresh basil, chopped

Dressing

1 TSP Dijon mustard
3 TB white wine vinegar
1 TB honey
1/2 TSP kosher salt
1/2 TSP oregano
1/2 TSP garlic powder
1/4 cup olive oil

Warp the ears of corn in paper towels. Microwave the corn cobs in paper towel 3 minutes. Let them cool slightly. Cut the kernels off the cobs.

In a medium bowl, toss the corn, mozzarella, cherry tomatoes, and red onion together.

In a jar with a tight-fitting lid, add all the dressing ingredients. Shake well to combine.

Toss the dressing with the salad, sprinkle the basil over the salad and mix in slightly. Taste and add extra salt and pepper to your taste.

Chill until ready to serve.

Salmon burgers

Burgers

1.75 pounds salmon, skin and pin bones removed
2 TB olive oil
1 TB Dijon mustard
1 egg, beaten
3 TB fresh dill, chopped
Zest of one lemon
1/3 cup dried bread crumbs
½ TSP kosher salt
Garnish with slice of tomato and lettuce
4 brioche buns

Sauce

1, 5-ounce container Greek yogurt
1 TB freshly squeezed lemon juice
1 TB fresh dill, chopped
Pinch of Kosher salt

Remove the skin and any pin bones from the salmon. Dice the salmon into small pieces. Place the salmon in a freezer bag and seal. Pound the fish slightly. I use the flat end of my meat tenderizer.

Place the salmon in a medium size bowl. To the fish, add olive oil, Dijon mustard, beaten egg, 3 TB fresh dill, lemon zest, bread crumbs and salt. Mix gently with a wooden spoon.

Shape the salmon mixture into 4 patties.

In a separate bowl, mix the ingredients for the sauce and set aside.

In a large non-stick skillet, heat 2 TB olive oil over medium heat. Cook the patties about 5 minutes per side until a crust has formed and they are lightly browned. Flip and cook an additional 4 – 5 minutes, or until cooked through, 145° F.

In another skillet, melt 2 Tb butter and place the tops of the buns cut side down. Cook until lightly brown and toasted.

Smear the sauce on the toasted bun, layer the patties with a slice of tomato and some lettuce.

Mini Mud Pies

Serves 6

6 Oreo cookies
1 pint, coffee chip ice cream
½ cup whipping cream
1 TB powdered sugar
Carmel Sauce
Chocolate Sauce
Nuts
Small jars

In a small food processor add the cookies and pulse until they are fine crumbs.
(Alternatively, you may place the cookies in a Ziploc bag and crush them with a rolling pin.)

To make whip cream, beat the whipping cream on high until quite foamy. Then add the sugar and continue to beat until stiff peaks form. Refrigerate until ready to assemble.

Place 1 TB of the cookies in the bottom of the jar. Top with a scoop of ice cream. Garnish with the caramel sauce. Then add the whipped cream followed by a drizzle of chocolate sauce and nuts.