

# Beef and Andouille Burgers with Asiago Cheese

Servings : 6

Amount	Measure	Ingredient - Preparation Method
4		oil packed sun-dried tomatoes - drained
1/2	cup	mayonnaise
1	tablespoon	whole grain dijon mustard
8	ounces	andouille sausages - cut into 1" pieces
2 1/2	pounds	ground beef
2	large	shallot - minced
2	teaspoons	salt
2	teaspoons	ground black pepper
1	teaspoon	fennel seeds - crushed
6	large	sesame seed hamburger buns
6		1/3" thick slices red onion
		olive oil
1	cup	asiago Cheese - coarsely grated
7	ounces	jar of roasted red peppers - drained

Finely chop tomatoes in processor. Blend in mayonnaise and mustard. Transfer to small bowl.

Finely chop sausage in processor. Transfer to large bowl. Add beef, shallots, salt, pepper and crushed fennel seeds. Stir with fork until blended. Form mixture into six 1 inch thick patties.

Prepare BBQ. Gril buns until golden, about 2 minutes. Transfer to platter. Brush onion slices with oil. Sprinkle with salt and pepper. Grill until golden, about 7 minutes per side. Grill patties about 5 minutes per side. Sprinkle cheese over top of burgers.

Spread cut sides of buns with sun-dried tomato mayonnaise. Top botton halves of buns with burgers, then red peppers, then top with onion slices. Cover with top half and serve.