

Burger Spaghetti

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		kosher salt
3		stale hamburger buns
2	tablespoons	extra virgin olive oil
1/2	cup	whole milk
1	pound	ground beef
1/2	cup	onion - finely chopped
1/4	cup	dill pickle slices (chopped) plus slices for serving
1/4	cup	ketchup
1	tablespoon	yellow mustard
1	tablespoon	Worcestershire sauce
		pepper
3	ounces	sharp white cheddar cheese - half grated, half into 24 cubes
12	ounces	spaghetti
4	cloves	garlic - sliced
2	tablespoons	tomato paste
		romaine lettuce
		diced tomato

Preheat oven to 350. Bring a large pot of salted water to a boil. In a food processor, pulse 2 buns into coarse crumbs. Heat 1 tablespoon oil in a large, nonstick skillet over medium heat. Add crumbs and toast 3 minutes. Transfer to a bowl and wipe out skillet.

Tear up remaining bun; soak in a large bowl with milk for 5 minutes. Drain, squeezing out excess. Combine soaked bread, half of crumbs, ground beef, onion, chopped pickles, 2 tablespoons ketchup, mustard, worcestshire sauce, 1/2 tspn salt and pepper in a bowl and mix by hand.

Divide meat into 24 pieces. Place a cheese cube in the center of each and form meatball around it.

Heat the remaining 1 tablespoon oil in the same skillet over medium heat. Add the meatballs and cook until browned, about 2 minutes per side. Transfer to a baking sheet and bake until just cooked through, about 5 minutes. Reserve skillet.

Cook pasta. Add garlic to skillet; cook over medium heat until golden, about 30 seconds. Add tomato paste and 2 tablespoons ketchup; cook 1 minute, then stir in 1 cup pasta water until smooth. Simmer until slightly thickened, about 3 minutes. Drain pasta, add to the skillet and toss to coat. Divide pasta among bowls and top with toasted breadcrumbs, meatballs, grated cheddar, lettuce, tomato and pickle slices.