

Pepperoni Garlic Bread Burgers

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		pepperoni sauce
1	tablespoon	extra virgin olive oil
4	ounces	pepperoni - finely diced
3	cloves	garlic - minced
1	cup	crushed tomatoes
1/2	teaspoon	red wine vinegar
		kosher salt and pepper
		Garlic Butter
4	tablespoons	butter
2	cloves	garlic - minced
1/2	teaspoon	dried oregano
1	tablespoon	chopped parsley or basil
		Burgers
20	ounces	freshly ground chuck - 4 patties
4		hamburger bun
4	slices	provolone cheese
3	ounces	parmesan cheese - cut into shards

For the sauce: Heat olive oil and pepperoni in a small saucepan over medium heat until pepperoni is just starting to crisp, about 2 minutes. Add garlic and stir until fragrant, about 30 seconds. Add tomatoes, bring to a boil, reduce to a bare simmer, and cook, stirring occasionally, until reduced to a thick paste with the consistency of ketchup, about 20 minutes. Stir in vinegar and season to taste with salt and pepper. Set aside.

For garlic butter: Heat butter in a small saucepan over low heat until melted. Add garlic and oregano. Season with salt and pepper. Continue cooking until foaming just subsides, about 30 seconds. Stir in parsley or basil and set aside.

When ready to serve, season burger patties with salt and pepper and cook to desired doneness. Let rest 5 minutes.

Adjust rack to 6 inches below element and heat broiler to high. Brush burger buns on both cut surfaces with garlic butter and place cut side up on broiler pan. Add burgers and top with provolone cheese. Broil burgers and buns until cheese melts, and put on plate. Keep broiling buns about a minute longer.

Place burgers on bun. Top with pepperoni sauce and shards of parmesan.