



Andouille and Beef Burgers with Spicy Mayo and Caramelized Onions

Recipe: epicurious.com

Ingredients

Spicy mayonnaise

- * 3/4 cup mayonnaise
- * 1 tablespoon fresh lemon juice
- * 1 teaspoon Cajun or Creole seasoning blend
- * 1/4 teaspoon hot pepper sauce

Burgers

- * 1/2 pound andouille sausage, cut into scant 1/4-inch cubes
- * 3/4 cup pecans, toasted, chopped
- * 1 teaspoon salt
- * 1/4 teaspoon ground black pepper
- * 1 1/2 pounds ground beef chuck or ground beef (20 percent fat)

Caramelized onions

- * 1 1/2 pounds onions, thinly sliced
- * 2 tablespoons olive oil plus more for brushing grill rack
- * 3 garlic cloves, minced
- * 1 tablespoon golden brown sugar

- * 6 large hamburger buns, split
- * 8 ounces crumbled blue cheese

- * 12 pickled okra pods, halved lengthwise*
- * 3 cups watercress tops

Preparation

For mayonnaise:

Mix all ingredients in small bowl. Cover and chill.

Do ahead: Can be made 2 days ahead. Keep chilled.

For burgers:

Toss first 4 ingredients in large bowl. Add beef; blend gently. Shape mixture into six 1/2-inch-thick patties. Transfer patties to small baking sheet.