



Iceberg Babies® Hearty Beef Burger Cup

Yield: 8 servings

INGREDIENTS

- 8** Garden Hearts® Iceberg Babies®
- 3** pounds ground beef (80% lean)
- coarsely ground black pepper and kosher salt
- 1/2** teaspoon garlic powder
- 1** teaspoon Italian seasoning herbs
- 1** tablespoon Worcestershire sauce
- 1/4** cup olive oil
- 1** cup ranch dressing
- 1** cup BBQ sauce
- 1** yellow onion, sliced 1/4-inch thick, keeping the rings intact
- 8** ounces Gruyere cheese, coarsely grated
- mayonnaise, mustard and ketchup

METHOD

1. Remove outer leaves of the Iceberg Babies®, if needed, and rinse under cold running water. Allow to air dry completely. Remove several of the outer leaves to form the cup.
2. Mix the ground beef with salt, pepper, garlic powder, Italian seasoning, and Worcestershire sauce. Separate into eight equal burger patties and indent the middle slightly with your thumb, Bobby-Flay style.
3. Brush the burgers lightly with olive oil.
4. Mix the ranch dressing and BBQ sauce to create a burger dressing and set aside.
5. Place the onion slices on a plate and drizzle with the olive oil.
6. On a hot BBQ, grill the burgers until charred on the outside and pink on the inside, about four minutes per side.
7. At the time you turn the burgers, place the oiled onion slices on the grill along with the burgers.
8. Shortly before the burgers reach the preferred doneness, flip them over and cover generously with Gruyere cheese.
9. Let the cheese melt and remove the burgers and onions from the BBQ.
10. Drizzle each lettuce cup with the dressing mixture and nestle the burger into the cup. Top with a grilled onion slice.
11. Serve burgers with traditional toppings of pickles and, if desired, additional mayonnaise, Dijon mustard, and ketchup. Best served with oven-baked fries!



**Recipe by: Beat Giger, CEC, AAC, Corporate Chef
Pebble Beach Resorts; Pebble Beach, CA**

Chef's comment: *"Iceberg Babies® are the perfect bun alternative. Add a juicy, grilled burger and you have the new American favorite."*



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