

When I was trying to find inspiration pictures for a suuuuper fancy & swanky burger, I stumbled upon multiple articles, that ALL referenced a cheeseburger from a French restaurant in Manhattan. Multiple world acclaimed publications (at the time) dubbed it "the greatest

cheeseburger in America". The original version is a high-end burger full of French snootery. It has a beef brisket patty, crusted in cracked black pepper, with a thick slab of French triple cream cheese, dressed arugula, french mini pickles and thin sliced red onions. It's then served with a pan sauce made with cognac and heavy cream. THIS is my hacked down healthier version.

## Servings Info.:

Yields: 4 burgers

Servings: 4 Serving Size: 1 burger





last checked 02/18/24 Listed Points DO NOT INCLUDE BREAD! Use
 whatever brand buns you want, then add my points to your buns.

# Ingredients:

#### **Burger Patties**

- 3/4 lb batch of my "savory" ground turkey. Recipe on pg. 24
- · A bunch of coarsely ground/cracked black pepper, in a dish.

### Dijon Vinaigrette:

- · 2 Tbsp plain fat free Greek yogurt
- 2 Tbsp dijon mustard
- 1 tsp light mayonnaise
- 1/4 tsp olive oil
- · 1 Tbsp white wine vinegar

### Au Poivre Pan Sauce/Gravy:

- · 2 Tbsp beef broth
- · 2-1/2 Tbsp Brandy... yup, Booze it up!! (see notes)\*\*
- 1-1/2 tsp cornstarch
- · 1/2 cup plain unsweetened almond milk
- · 1/8 tsp each: salt and cracked black pepper

#### Additional Toppings:

- · 6 pieces mini Babybel Light cheese (see notes)\*\*
- 5 oz baby arugula
- 1 small red onion, THIIIIIIIIIII sliced.
- Cornichons, also known as Gherkins. They're jarred and located by the pickles and olives at the grocery store. If you can't find them, you can substitute them with "baby dill pickles". Though the flavor won't be the same.

## Directions:

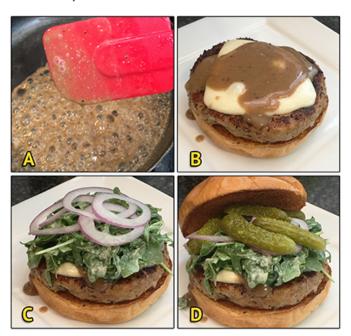
1 Prepare the batch of "savory" meat, cover, set aside.



2. Now, let's dress the arugula! Mix the vinaigrette ingredients together, till smooth. Set aside. (A) Add the arugula and dressing into a mixing bowl, (B) then toss to combine. Set aside. (C) Remove the red wax covers from the Babybel cheese, then place in a microwave safe bowl. (B) Microwave for 20 seconds at a time, till melted together like the T-1000. Cover with plastic wrap and set aside.



3 (A) Form the raw meat into 4 patties, liberally coat both sides of the patties with a good amount of cracked pepper. (B) Heat a pan for a minute over medium heat, then add the patties. Cook for 3 minutes. (C) During that time, take the cheese out of the bowl and slice into 4 pieces. (D) Flip the burgers and place a cheese quarter on each patty. Pour 2 Tbsp of water into the pan, cover with a lid and cook for 2 to minutes, melting the cheese. Remove burgers from the pan and set aside.



4 Mix the pan sauce ingredients together, in a cup, till smooth. (A)
Turn the heat back on under your pan, to high, then pour in the
sauce. Bring to a simmer, then lower heat to medium. Stir for 3-4
minutes, or until the sauce thickens into a gravy. Pour into a cup and
set aside. (B) Toast your burger buns, then place your patty onto the
bottom bun, followed by pouring some of the hot pan-sauce over the
cheese.(C) Next, add a mound of dressed arugula, followed by a few
of the thin sliced red onions. (D) Lastly, slice a few of the tiny pickles
in half, lengthwise, then place them on top of the onions. Done.

#### **NOTES & SUGGESTIONS:**

- PATTIES: Though my fancy pictures use large cracked black peppercorns... I do noooooot recommend it. The burgers are ridiculously spicy like that. I had to remake them with smaller sized coarse ground pepper. Use a pepp0er mill, or buy a small, inexpensive container of coarse ground black pepper from the store. Use as much as you want. Just don't cover it in nearly full-sized peppercorns, like I foolishly did.
- VINAIGRETTE: If you're allergic to Dairy, you can use silken tofu
  in place of the Greek. If you don't have white wine vinegar,
  distilled white vinegar will work too, it just won't sound as
  fancy Nancy.
- PAN SAUCE: Same thing. If you're allergic to nuts, you don't need to ask what to use instead of almond milk. Use whatever low point milk alternative you CAN have, but adjust the points.
- BRANDY: The traditional recipe uses expensive cognac. I
  decided to use brandy, because you can get a small 100ml
  bottle, for \$2.50, from pretty much any small liquor store. Don't
  want to use alcohol? Use more beef broth instead. It won't be
  the same, but it'll have a rich, peppery, beefy gravy in its place.
  That'll still taste pretty good.
- CHEESE: I used mini Babybel Light cheese, because most everyone can get it at most major grocery stores. The 6 pieces have 10 points. A good substitution would be 3oz of semi-soft goat cheese, same points. Or, use 8 points of any cheese.

