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PREP TIME: 8 minutes
TOTAL TIME: 16-20 minutes

- MENU** 1# M'tucci's Italian Sausage
Brioche Hamburger Buns
Aged Provolone
Roasted Red Bell Pepper, Sun Dried Tomato Relish
Pesto Aioli

PREPARATION

Patty the sausage into the burgers and set aside. Melt two tbsp. butter in a pan then add minced garlic and parsley. Turn your grill on medium high heat, preheat for five minute. Brush & clean the grate, take an oiled towel and oil the grate. Be careful of flare ups, if it does flare don't be alarmed there is just too much oil on the towel. Place the three patties on the grill and cook for three minutes then turn quarter turn for another three minutes to create beautiful hash marks. Do not not press the patty, or it will stick to your grill and you will lose the lovely juice . Now it's time to flip the burgers and repeat the three minutes and turn for three more minutes. internal temperature should reach 165 degrees or to your liking. Add the provolone and melt, place brioche buns face down in the melted butter then onto the grill to toast . Finish your burgers off with pesto aioli and the roasted pepper, sun dried tomato relish. Enjoy.....

Buy Similar Items at Alberstons or Make at home.

Roasted Red Bell Pepper, Sun Dried Tomato Relish

- 2 C Bell Peppers roasted, peeled, chopped
- 1/4 C sun dried tomatoes chopped
- 1T. minced garlic
- 1 T. chopped fresh basil
- 1 T. chopped pepperoncini peppers
- 1 T. extra virgin olive oil
- sea salt and fresh cracked black pepper

Pesto Aioli

- 3 egg yolks
- 2 egg whites
- 1 small clove garlic
- 2-3 cups blended olive oil
- sea salt and fresh cracked black pepper

Add the egg yolks and whites into a blender with garlic salt and pepper. turn on medium low speed and slowly add olive oil until the mixture emulsifies. Next add 1/2 cup pesto and mix well.