

# Buffalo Burgers with Blue Cheese Aioli

What do you do when you crave a burger, but you really love buffalo wings? You make burgers that incorporates the flavors of the wings!

# BUFFALO BURGERS

with **Blue Cheese Aioli**



## How to Do it:

Mix all the ingredients for the burgers in zip lock bag, squeezing and pushing until it is all fully incorporated.

Refrigerate 12 to 24 hours.

Form the hamburger mixture into four thick patties. Grill until they reach the desired doneness, turning only once. Cut the rolls in half and place them, cut side down on the grill just long enough to warm them and lightly brown them.

Put all the aioli ingredients except the vinegar and olive oil into a blender or food processor and process until well mixed. While the machine is running, pour in the vinegar, then slowly pour in the olive oil. Process until it begins to thicken, then stop. The mixture should be a similar consistency as mayonnaise, just slightly more runny.

Spread some aioli on the bottom half of each roll.



Top that with the condiments of choice, then the burger, then more aioli.



Serves 4

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## **Buffalo Burgers with Blue Cheese Aioli**



What do you do when you crave a burger, but you really love buffalo wings? You make a burger that incorporates the flavors of the wings!

- 2 pounds ground beef
- 2 Tablespoons chili powder
- 1 Tablespoon garlic salt
- 1 Tablespoon white vinegar ((distilled))
- 1/2 teaspoon cayenne pepper
- 1 teaspoon smoked paprika
- 2 Tablespoons hot sauce ((like Franks RedHot or Tapatio))
- Blue Cheese Aioli ((see below))
- 4 whole Pretzel rolls ((or whatever kind of bun you prefer))
- Sliced Tomatoes
- Sliced red onion, grilled or raw
- lettuce leaves

## **Blue Cheese Aioli**

- 4 cloves fresh garlic, (crushed)
- 2 egg yolks
- 1/8 teaspoon sea salt
- 1 Tablespoon white wine vinegar
- 1/2 teaspoon black pepper
- 2 Tablespoons blue cheese

## **Blue Cheese Aioli**

1. Put all the aioli ingredients except the vinegar and olive oil into a blender or food processor and process until well mixed. While the machine is running, pour in the vinegar, then slowly pour in the olive oil. Process until it begins to thicken, then stop. The mixture should be a similar consistency as mayonnaise, just slightly more runny.

## **Burgers**

1. Mix all the ingredients for the burgers in zip lock bag, squeezing and pushing until it is all fully

incorporated. Refrigerate 12 to 24 hours.

2. Form the hamburger mixture into four thick patties. Grill until they reach the desired doneness, turning only once. Cut the rolls in half and place them, cut side down on the grill just long enough to warm them and lightly brown them.
3. Spread some aioli on the bottom half of each roll. Top that with the condiments of choice, then the burger, then more aioli.

Below are some of the items we used to create this recipe!

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