

Keith Stroup Radio Spot #4 Tailgate Recipe



Stevie Mac's Sports Attack Show

Barbecued oyster burger w/ blue cheese sauce, bacon, spinach and red onion

1 lb. 8 oz. coarsely ground beef
1 onion, finely chopped
1 tbsp. chopped parsley
1 tbsp. Horseradish
1 tsp. Tomato ketchup
1 egg, lightly beaten
Salt and pepper to taste
4 large freshly shucked oysters
8 thick slices of bacon
Red onion slices
Baby spinach
4 burger buns of choice

For sauce:

1/3 cup heavy cream
1 tsp. Fresh thyme
1/4 cup chicken stock
1 tsp cornstarch
1/2 cup crumbled blue cheese
Salt and pepper to taste

1. Place the beef in a bowl, add the onion and parsley, and mix well. Add the horseradish, ketchup, and egg, and mix well. Season to taste. Divide into 4 evenly sized portions. Refrigerate till ready to cook.
2. Make sauce: In a sauce pan, place the cream, thyme, chicken stock, and cornstarch. Over a low heat, cook for 2 minutes: remove and allow to cool slightly. Add the blue cheese and blend till melted. Season to taste.
3. Shape each patty into a ball; make a deep indentation into the ball. Place 1 oyster into the hole, then seal up again to secure the oyster within. Flatten into regular shaped patties.
4. Fire up your b.b.q. (Preferably wood fired) coals are ready when fire has burned down and charcoal turns grey.
5. Place your patties on the grill 3-4 minutes for medium-rare or more if preferred.
6. Place the bacon slices on the grill till crisp.
7. Toast the burger buns, top with the bacon, spinach, and red onion, then top with the patties. Drizzle the blue-cheese sauce.

For the true tailgate experience buy extra oysters for oyster shooters and good beer for chasers. Enjoy!