

Courtesy of Grilling with Chef George Hirsch

Makes 4-6 servings

Grill temp. high

2lbs ground sirloin

3 cloves carmelized garlic

2 tbls chopped scallion

1tbs Dijon mustard

¼ tsp Tabasco sauce

¼ tsp Worcestershire sauce

Salt and freshly ground black pepper to taste

In a medium bowl, combine all of the ingredients and mix with a fork, taking care not to overwork the meat. Divide the mixture into four to six equal portions and form into patties. Chill for 15-20 min. Place the burgers on the grill for 3 minutes. Turn and grill for 4 minutes for rare; 5-6 for medium

Chef John tip: to sweeten your garlic try roasting it

Grill temp. low

Carmelized garlic

6 heads garlic

¼ cup olive oil

One 12 inch square aluminum foil

Slice off ¼ in. from the bottom of each head of garlic. (this makes it easier to remove the garlic after it has been caramelize.)

Rub the garlic with olive oil and place on the grill, cut side down. Cook very slowly, allowing the natural sugars to caramelize. (The total cooking time should be between 45 and 60 minutes.)

Halfway through, cover the garlic with the foil.