

BARBECUE AND BLEU CHEESE

Ingredients:

(one portion)

- 8 ounces hamburger, formed into patty
- 1 ounce blue cheese (Papillon Roquefort)
- 1 Tablespoon pistachios
- 1 Tablespoon spicy mustard
- 1/2 cup mixed greens
- 3 olives
- 1 Tablespoon grated carrots
- 1 slice red onion 2 slices mushrooms
- 2 slices cucumbers



Directions:

Set your salad plate first. Arrange so that it's pretty to the eye.

Set the red onion on top of the lettuce.

Squirt a swizzle of mustard on the onion.

Cook the burger to your liking. I like 3-4 minutes a side, depending on the temperature of the coals/barbecue/broiler.

Set the burger on top of the mustard and onion.



Serve with a hearty red wine. A zinfandel will really match with the the spicy flavors of the cheese without dominating.

Daryl Wood Gerber

TASTY ~ ZESTY ~ DANGEROUS

www.darylwoodgerber.com