

Pizza Burger with Potato and Lemon Aioli

Burgers

- Form burgers into 4 ounce patties (or 8 ounces if you prefer)
- You can use a piece of plastic wrap or your hands or a plastic wrap in the cover to a mayo jar to form the burgers.
- Season meat with Kosher salt and Fresh Cracked Pepper
- Heat Grill or pan on stovetop to medium heat
- Be sure grill is oiled or pan has 1T of butter or oil in it before adding meat
- Place Burgers on pan or on grill
- Cook burgers on 1 side for 3 minutes
- Flip Burger and cook another 3 minutes
- *cooking time will vary based on heat, thickness of burger and how you like the temperature to be.
- The above is based on a Medium Rare to Medium temp.
- Place the burgers onto a cookie sheet
- Heat the broiler or oven to 350 degrees
- Top with tomato sauce, Mozzarella and basil
- Cook until cheese melts, about 5 minutes
- Toast buns on the grill or in a pan on the stove top

Potatoes

- Heat oven to 350 degrees
- Wash the potatoes
- Slice the potatoes into ¼ inch slices
- Toss with olive oil, salt and pepper in a bowl
- Lay Potatoes on baking sheet and bake 15 minutes
- Use a spatula to flip and cook for 5 more minutes until tender
- Serve with lemon aioli