THE AESTHETIC RESTAURATEURS & CHEFS THE FOODIES THE RECIPES SHOP CITY GUIDES OUR DIARY



July 4th Burger Countdown

Daniel Holzman, The Meatball Shop

July 2nd, 2014

It's almost July 4th, so obviously the only rational thing for us to do was hit up some of our favorite chefs for exclusive burger recipes for the big day. You can only get them on TNP, so we basically expect everyone's safari/firefox tabs to be populated by potato-head recipes all week.

We'll be doing a top five countdown (in no particular order) starting today with **The Meatball Shop's Daniel Holzman**, and ending with a TNP original recipe on Friday morning. Enjoy the burger madness, and feel free to make them all Friday in a throwdown. Bobby Flay, we challenge you...



Simple Turkey Burger

- 1.5 pound ground turkey thigh
- 1/2 cup finely chopped parsley
- 3 tsp salt
- 1/4 cup olive oil
- 1 clove garlic crushed into paste
- 4 english muffins
- 4 thin slices of vidalia onion
- 4 thick slices of ripe beefsteak tomato

Mustard, mayonnaise and spiced Sir Kensington's Ketchup

Thoroughly mix the turkey, salt, parsley and garlic together and form four equal patties. Heat the olive oil over medium high heat in a large sauté pan. Cook the patties, 4 minutes on each side. They should be golden brown and just cooked through. Split the muffins and toast, smear mayonnaise and mustard on the bottom bun, add the burger patty, a large dollop of ketchup, the onion, the tomato and then the top bun. Eat immediately with plenty of napkins!

