

CopyCat Red Robin Bleu Ribbon Burger

Ingredients

large gourmet onion buns
fresh crisp iceberg lettuce; thinly shredded
tomato, sliced
80% lean or above ground beef (1/3 lb. or 6 oz. for each patty)
Red Robin Seasoning or salt and pepper
A-1 sauce (can use Heinz 57)
bleu cheese crumbles
chipotle mayonnaise (homemade or store bought)
crispy onion strings (homemade or store bought)

Directions

Prepare the lettuce and tomato. If making the chipotle mayonnaise prepare it by mixing mayonnaise with chopped up chipotle peppers or letting the peppers sit in the mayonnaise. Refrigerate until you need it.

Prepare the onion strings ahead of time if making it homemade.

Season each hamburger patty with Red Robin Seasoning or salt and pepper.

Grill until cooked through or cook on stove top. Once cooked through baste with A-1 sauce.

Add bleu cheese crumbles to the patty and continue to keep on heat for about 2 minutes or until the cheese is slightly melted. Toast the buns.

To assemble: Spread chipotle mayonnaise on both sides of the buns. On the bottom bun place a handful of onion strings, burger patty (with the bleu cheese crumbles on top) tomato,

lettuce and bun.