

DIJON VEAL BURGERS

Total Recipe Time: 35 to 40 minutes

Ingredients:

1 lb	Ground veal
1 loaf	Focaccia bread (12 -15 oz.)
¼ cup	Lightly packed chopped fresh basil
1	Egg
2 tbsp.	Maille country-style Dijon-style mustard, divided
½ tsp.	Black pepper
1	Medium red bell pepper (Cut in quarters)

Instructions:

1. Cut bread into 4 quarters; cut each quarter horizontally in half. Remove some bread from center of cut sides, creating a pocket. Place in food processor or blender container. Cover; pulse on and off, to form fine crumbs. Reserve ¼ cup crumbs for burgers.
2. Combine ground veal, 1/4 cup bread crumbs, basil, egg, 1 tablespoon mustard and black pepper in large bowl, mixing lightly but thoroughly. Shape into four ½ inch thick patties.
3. Place patties in center of oiled grid over medium, ash-covered coals; arrange peppers around veal. Grill, veal, uncovered, 10 to 12 minutes, until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. Grill peppers, covered, 7 to 11 minutes or until tender, turning occasionally. Meanwhile, spread remaining 1 tablespoon mustard on cut sides of bottom half of bread. During last 1 to 2 minutes of grilling, place bread, cut sides down, on grid. Grill until bread is lightly toasted.
4. Cut peppers quarters in half lengthwise; place on bread bottoms. Top with burgers. Close sandwiches.

Cook's Tip: Reserve remaining bread crumbs for other use. Crumbs may be frozen, tightly covered, up to 3 months.