Caprese Burger

AVON PRIME MEATS
GOURMET FOODS & CATERING

-2 lbs APM ground beef (we suggest Butcher's Blend)
-freshly ground black pepper & kosher salt
-4 sliced mozzarella cheese (fresh)
-4 tomato slices
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-8 fresh basil leaves
-balsamic glaze, for drizzling
-4 burger buns

Heat grill or pan to high. Divide meat evenly to make 4 burger patties. Season patties with salt and pepper, then grill until pink, 5-6 minutes per side. Use meat thermometer to get desired temperature. 135°F is medium rare. Add cheese and let melt, ~1 minute.

Assemble burger: top each bottom bun with 1 basil leaf, a burger patty, a tomato slice and 1 more basil leaf, then drizzle with balsamic glaze. Add top buns and serve with your favorite APM sides!