PAPA'S FAVORITE WILD WEST HAMBURGER

Ingredients

1 lb. lean ground beef
2 oz. sliced ham, minced
\( \frac{1}{3} \) cup dry red or white wine
\( \frac{1}{4} \) cup grated cheddar
2 tbsp. capers, drained
2 tbsp. grated tart apple
1 tbsp. minced parsley
1 tbsp. soy sauce
1 \( \frac{1}{2} \) tsp. ground sage
1 \( \frac{1}{2} \) tsp. India relish
\( \frac{1}{2} \) tsp. Beau Monde seasoning
2 cloves garlic, minced garlic, minced
2 small scallions, minced
1 egg, beaten
1 plum tomato, cored, peeled, and grated
\( \frac{1}{2} \) small carrot, grated
\( \frac{1}{2} \) small yellow onion, grated
Kosher salt and freshly ground black pepper, to taste
1 tbsp. canola oil

Hamburger buns, lettuce, sliced tomato and onion, ketchup, mustard, and mayonnaise, for serving

Instructions

Mix ingredients, except for oil, buns, and condiments, in a bowl; form into four 6-oz. patties. Heat oil in a 12” skillet over medium-high heat. Cook patties, flipping once, until cooked to desired doneness, 8–10 minutes for medium rare. Serve on buns with lettuce, tomato, onion, ketchup, mustard, and mayonnaise.