

Brees Burgers

Ingredients

½ pound andouille sausage, cut into ¼ -inch cubes
¾ cup pecans, toasted, chopped
2 teaspoons kosher salt
1 teaspoon ground black pepper
1 ½ pounds ground beef chuck or ground beef

6 regular size hamburger buns or 12 slider buns.

Preparation

Toss first 4 ingredients in large bowl. Add beef; blend gently. Shape mixture into 6 regular size or 12 slider size patties. Transfer patties to small baking sheet.

Grill burgers until brown on bottom, about 4 to 5 minutes. Turn over and grill until burgers are cooked to desired doneness, about 4 minutes for medium. Place burgers on buns and spread with Creole Mayo.

Creole Mayo

¾ cup mayonnaise
1 tablespoon fresh lemon juice
1 teaspoon Cajun or Creole seasoning blend
½ teaspoon hot pepper sauce

Mix all ingredients in small bowl. Cover and chill.