

Pressed Cuban Burger

Don't buy regular hamburger buns. Get good rolls from the bakery or deli. Any fresh, soft, round roll will work. Also, don't get meat that's too lean. 80% lean is perfect. But the leaner, lower fat stuff will dry out on the grill.

This recipe makes 4 burgers, and it comes courtesy of Bobby Flay.

Ingredients

1 pound ground beef

salt and pepper

1/2 cup mayonnaise

4 cloves of roasted garlic, mashed into a paste

(Roast garlic by cutting the top off of an entire bulb of garlic, drizzle olive oil across the top, and bake in a 400 degree oven for 30 minutes. When it's cool, take each clove off, and squeeze it out of it's skin.)

4 nice round soft rolls

3 tablespoons dijon mustard

8 slices of swiss or provolone cheese

4 thin slices of smoked ham, prosciutto, or serrano ham

2 dill pickles, sliced into 1/4 inch strips

Directions

Crank up your grill at high. Get it hot. If you have a thermometer on yours, get it to 400 degrees F.

Form the ground beef into 4 patties, then season with salt and pepper. Grill the burgers until medium rare. Don't over-cook them, because they're going back on the grill after we assemble the burger. Leave the grill on after you take the patties off.

Mix the mayo and the mashed roasted garlic, then season with salt & pepper. Spread this on both top and bottom parts of the rolls. Place a piece of cheese on the bottom part of the roll, put the pattie on top of the cheese, then top the burger with a slice of ham, add another slice of cheese, then the pickle slices, then cover with the top half of the bun. Repeat for remaining burgers.

Wrap the burgers individually with aluminum foil, then place the burgers back on the grill. Now, put something heavy on top of the burgers (cast iron skillet, a brick, washing machine, etc.). Then cover the grill and allow to cook for an additional 4 minutes.

Remove from grill, unwrap, and enjoy.