

VENICE BEACH S CALIFORNIAN BURGER

The Recipe

<https://cuisinedaubery.com/recipe/californian-burger/>

A delicious Californian Burger, healthier, tastier for the SoCal gourmets

Servings: 2

Preparation Time: 30 Minutes

Cooking Time: 10 Minutes

Skill: Easy Level

Cuisine: American Cuisine

Courses: Hamburger, Main Dish, Meat,

Ingredients

For 2 Burgers

*The Buns

2 Hamburger Bun Buns For the recipe, see [HERE](#)

*The Meat

1/2lbs Turkey (230 grams)

0.35 oz Bunch of Cilantro (10 grams)

1 Tablespoon Milk (20 grams)

1/2 Cup Breadcrumbs (50 grams)

1 Egg 2 Tablespoons or 50 grams

some Salt

some Pepper

*The dressing

some Ketchup

1/4 Chipotle

*The rest of the stuff

1/2 Avocado

2 slices of Swiss Cheese

1/2 Red Bell Pepper

1/4 Red Onion

0.7 oz Arugula (20 grams)

For 4 Burgers

*The Buns

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4 Hamburger Bun Buns For the recipe, see [HERE](#)

*The Meat

1 lbs Turkey (460 grams)

0.7 oz Bunch of Cilantro (20 grams)

3 Tablespoons Milk (40 grams)

3/4 Cup Breadcrumbs (100 grams)

2 Eggs 1/4 Cup or 100 grams

some Salt

some Pepper

*The dressing

some Ketchup

1/2 Chipotle

*The rest of the stuff

1 Avocado

4 slices of Swiss Cheese

1 Red Bell Pepper

1/2 Red Onion

1 oz Arugula (40 grams)

For 6 Burgers

*The Buns

6 Hamburger Bun Buns For the recipe, see [HERE](#)

*The Meat

1 1/2lbs Turkey (690 grams)

1 oz Bunch of Cilantro (30 grams)

1/4 Cup Milk (60 grams)

1 1/4 Cup Breadcrumbs (150 grams)

3 Eggs 1/3 Cup or 150 grams

some Salt

some Pepper

*The dressing

some Ketchup

3/4 Chipotle

*The rest of the stuff

1 1/2 Avocados

6 slices of Swiss Cheese

1 1/2 Red Bell Peppers

3/4 Red Onion

2 oz Arugula (60 grams)

Steps

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Prepping the meat

1. For the Bunch of Cilantro (0.35 oz or 10 g) : as you may know, the stems are tastier than the leaves : do not discard them!
2. Wash and mince the Bunch of Cilantro (0.35 oz or 10 g)
3. Ground Turkey usually dries up while cooking : to avoid this, we are going to add ingredients to the meat to keep it moist
4. In a large mixing bowl, add: the Turkey (1/2lbs or 230 g), the Bunch of Cilantro (0.35 oz or 10 g), the Milk (1 Tablespoon or 20 g), the Breadcrumbs (1/2 Cup or 50 g) and the Egg (1)
5. Add in the Salt and the Pepper
6. Mix gently with your hand until homogeneous (you may want to use disposable cook gloves)
7. Wrap airtight, and refrigerate until needed

The rest of the stuff

8. For the Red Bell Pepper (1/2) : Roast it over a flame, rotating it, until it is blackened
9. Once fully roasted (and blackened), wrap with plastic wrap and allow to cool down
10. Then unwrap and remove the black skin with a paper towel (comes off easily)
11. Then dice into large strips
12. For the Red Onion (1/4): Slice a few rings
13. For the Avocado (1/2): Peel and slice

Cooking the patties

14. Divide the meat mixture and form balls
15. Warm Vegetable Oil in a frying pan
16. Add the meat balls, and press to obtain patties
17. Cook, flip and cook the other side
18. Once cooked, cover with the Swiss Cheese (2 slices), just a few seconds until the cheese has melted
19. Transfer the meat to a plate

The burger Buns

20. I really insist : burgers taste ten times better with homemade buns. To make those Hamburger Bun Buns as I did: The recipe is [HERE](#)
21. Otherwise, buy buns with the best quality, often found in the "gourmet section" of your local supermarket
22. Toast the buns, face down, in the skillet

Building the burger

23. Time to assemble: I start with the Arugula (0.7 oz or 20 g)
24. Then continue piling the ingredients we prepared
25. For the sauce: Mix Ketchup with Chipotle. To purchase online, see [HERE](#)
26. Chipotle can be very hot ! Just add a very small quantity and adjust if needed
27. I like to serve the burger with the top bun on the side, just to brag about the nice, colorful quality ingredients

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28. As this burger is pretty tall, I am using bamboo skewers. To purchase online, see [HERE](#)