

## *The Deli-licious Burger*

### Ingredients:

- 8 oz cream cheese, brought to room temperature
- 6.75 oz Spanish olives stuffed with pimentos, liquid drained and coarsely chopped
- ¼ cup balsamic vinegar
- 1 ½ tablespoons Tabasco sauce
- 2 teaspoons fresh cracked black pepper
- 2 pounds 90/10 ground beef sirloin
- 2 tablespoons A-1 Sauce
- 6 Italian ciabatta bread rolls
- 6 tablespoons room temperature butter
- 12 large leaves of basil
- 12 pieces very thinly sliced pastrami
- 1 large vine-ripened tomato, thinly sliced into 6 slices

### Directions:

- In a large bowl, combine cream cheese, olives with pimentos, balsamic vinegar, Tabasco and 1 teaspoon black pepper. Mix well and set aside
- Combine the ground sirloin, 1 teaspoon black pepper and A-1 Sauce in a small bowl
- Form mixture into a 6- 1/3 pound burgers. Make sure to pack the meat into tight patties
- Heat grill or grill pan to high heat and spray with cooking spray, then place burgers on grill and cook for 5-7 minutes
- Spray tops of patties and flip, cooking another 5-7 minutes before removing from grill
- Cut ciabatta rolls in half, spread butter on each side. Place on grill as burgers are finishing and slightly toast before removing from grill
- Take the bottom of a ciabatta roll and generously spread cream cheese sauce. Then place a couple of the basil leaves on top. Top with two slices of Pastrami and then the cooked burger
- Place a slice of tomato on top of the burger and then generously sauce the top ciabatta roll, placing sauce side down on the tomato
- It is best to cut these burgers in half to serve

### Nutrition Facts:

- 6 servings
- 920 calories per serving
- Fat: 48 g
- Sodium: 2020 mg
- Protein: 64 g
- Calcium: 106 mg