

Buffalo Burgers with Ariel's Glorious Goo

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These are way too good for a sandwich. They are based on James Beard's notion of putting a pat of butter on a steak or inside a ground sirloin patty. This makes enough for 5 to 6 pounds of ground buffalo.

For the Goo:

- ½ tsp smoked paprika
- ½ tsp five-spice
- ¼ tsp cayenne
- Salt
- 3 cloves soft roasted garlic
- Fresh ground white and black pepper
- 2 tbsp. balsamic vinegar
- 1 stick sweet butter, softened

Mix to a goo with the butter. Place in a parchment lined small mold and put in the freezer until firm. Remove when firm and cut into pieces of about 1 1/2 teaspoons each and return to the freezer until ready to use.

For the Burgers:

Make two patties about 3 ounces each, of ground buffalo meat that has been seasoned with salt to taste. Place a piece of the butter on one patty and lay the other over it. Seal the edges. Grill until rare.