

# Balsamic Cherry Beef Burgers

Serves 4

## Ingredients

⅓ cup fresh tart or sweet cherries, small diced  
1 Tbsp balsamic vinegar  
1# quality lean ground beef  
2 Tbsp shallots, minced  
1 tsp fresh rosemary, minced  
1 tsp Worcestershire sauce  
2 cloves garlic, finely minced  
1 tsp salt, or to taste  
½ tsp ground pepper, or to taste

## Directions

1. In a large bowl, combine the cherries and balsamic vinegar. Set aside to marinate for 30 minutes.
2. To the cherry balsamic mixture, add the ground beef, shallots, rosemary, Worcestershire sauce, garlic, salt and pepper. Mix the ingredients by hand to avoid over-working the mixture. Divide into four equal portions and form four ½-inch thick patties.
3. Preheat the grill to medium-high. Oil the grill rack by rubbing it with an oil-soaked paper towel. Immediately place the burgers on the grill and cook patties about 4 to 5 minutes. Flip over and continue to cook to desired doneness.

