



## Cobb Burger

**PREP TIME**  
10 Min

**TOTAL TIME**  
35 Min

**SERVES**  
4



Courtesy of:

[You Gotta Eat Here!](#)

Courtesy of Brandon Clark of Kenzginton Burger Bar.

## DIRECTIONS FOR: COBB BURGER

### INGREDIENTS

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#### Ranch Dressing

- 2 cups buttermilk
- ½ cup mayonnaise
- 1 cup sour cream
- 1 ½ tsp onion powder
- 1 ½ tsp garlic powder
- 3 tsp fresh parsley, finely chopped
- ¼ Tbsp fresh tarragon, finely chopped
- ¾ Tbsp fresh dill, finely chopped
- ¾ tsp fresh ground pepper
- ½ tsp kosher salt

#### Toppings

- 4 large eggs

8 strips applewood smoked bacon

## **Patty**

8 oz (70/30) ground chuck

8 oz (70/30) ground sirloin

8 oz (70/30) ground brisket

1 tsp each kosher salt and freshly ground black pepper

## **Assembly**

4 oz Danish blue cheese, crumbled

4 pretzel buns (5-inches in diameter)

1 head Boston lettuce, washed

¼ hot house tomato, thinly sliced

¼ red onion, thinly sliced

8 dill pickles, thinly sliced

1 avocado, thinly sliced

## **DIRECTIONS**

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### **Ranch Dressing**

1. To make the ranch dressing, stir together buttermilk, mayonnaise, sour cream, onion powder, garlic powder, parsley, tarragon, dill, salt, and pepper.
2. Cover and refrigerate until burger assembly.

### **Toppings**

1. In a medium bowl, prepare an ice bath with cold water and ice.
2. Bring a medium pot of water to boil. Using a spoon, lower 4 large eggs into the boiling water; lower heat to a gentle boil and cook eggs for 10 minutes.
3. To make the eggs easier to peel, drop hot eggs into the prepared ice bath to shock.
4. Crack and peel shells off the eggs and slice eggs into quarters; set aside until assembly.
5. Preheat a medium pan over medium heat and lay strips of applewood smoked bacon in the pan; fry bacon for 2 ½ minutes per side, or to desired crispness.
6. Drain bacon on a paper towel until assembly.

## Patty

1. Preheat grill.
2. To make burger patties, combine ground chuck, sirloin, brisket, salt, and pepper in a large bowl; mix well to combine. Divide mixture into four 6-oz patties.
3. Place burgers on preheated grill and cook for 4 minutes; flip patties and spoon blue cheese onto the cooked side of the burger to melt as the second side grills.
4. Continue grilling for 4 minutes, or until juices run clear; while burgers grill, place open buns over indirect heat on the grill to toast.

## Assembly

1. To assemble the burgers, top each bottom bun with three large leaves of Boston lettuce.
2. Add two slices of bacon to each burger, 2 slices of tomato, 2 slices of red onion, 2 slices of dill pickle, and 4 slices of avocado.
3. Place burger patties on top of the avocado and top each burger with one sliced hardboiled egg.
4. Top burgers with ranch dressing, to taste. Add the top of the bun and skewer burgers to hold them together.
5. Note: Leftover ranch sauce will keep for up to 3 days if sealed and refrigerated.

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<http://www.foodnetwork.ca/recipe/cobb-burger/15385/>