



## Beefsteak Tomato Burger

### Ingredients

- 2 large beefsteak tomatoes
- 1 tablespoon [Fustini's Robust SELECT olive oil](#)
- [Fustini's Pyramid Flake salt](#) and pepper to taste
- 4 brioche buns
- 1 avocado, peeled and thinly sliced
- 1 cup sprouts

### Pickled Onions

- 2/3 cup water
- 1/3 cup [Fustini's Vinoso wine vinegar](#)
- 2 tablespoons sugar
- pinch dry thyme
- pinch of black peppercorns
- 1 red onion, peeled and sliced

### Herb Mayonaise

- 1/2 cup mayonnaise
- 1 tablespoon dijon
- 2 teaspoons capers
- 1 tablespoon fresh parsley, chopped
- 1 teaspoon [Fustini's Thyme balsamic](#)

# Directions

## Step 1.

Bring a large pot of water to a simmer over medium-high heat. Score the bottoms of each tomato with an 'x' and carefully place them in the water. Cook tomatoes for 2-3 minutes, just until the skins begin to loosen. Remove tomatoes and place them in a bowl of ice water to cool. Once cool, remove the skins and cut them into thick slices. Drizzle tomato slices with oil and season with salt and pepper.

## Step 2.

Toast buns, if desired, and spread with mayo. Top with tomatoes, avocado, pickled onions, and sprouts.

## Step 3. Pickled Onions

Combine water, vinegar, sugar, thyme, and peppercorns in a small saucepan and bring to a simmer over medium heat. Simmer just long enough to dissolve the sugar. Place onion in a sealable container and pour in the liquid. Let cool to room temperature, cover and refrigerate overnight.

## Step 4. Herb Mayonaise

Combine ingredients together in a small bowl, whisk to combine, and keep refrigerated until ready to serve.