



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.