

# Loaded Brie Burger with Blueberry Ketchup

Servings: 4

Prep Time: 10 minutes

Cook Time: 20 minutes

## INGREDIENTS

### Blueberry Ketchup

- 1 cup fresh or frozen blueberries
- 1/4 cup minced onion
- 1/4 cup granulated sugar
- 2 tbsp apple cider vinegar
- 1/4 tsp allspice

### Burgers

- 4 frozen beef patties
- 4 brioche buns, split and toasted
- 4 oz Brie cheese, cut into 4 slices
- 1 cup arugula
- 4 thinly sliced red onion rounds
- 4 radishes, shaved

## About This Recipe

Take your burger game to the next level with this Loaded Brie Burger with Blueberry Ketchup. Brie and fruit make a perfect pair, so the blueberry ketchup is ideal to bring out the cheese's rich, creamy flavor. The sweetness of the ketchup also balances out the peppery arugula and slight bite of the other ingredients. It's a flavor punch worthy of your favorite bunch!



## INSTRUCTIONS

### Blueberry Ketchup

In small saucepan set over medium-high heat, combine blueberries, onion, sugar, apple cider vinegar, and allspice; bring to a boil. Reduce heat to medium; cook, stirring often, for 8 to 10 minutes or until thickened to syrupy consistency. Let cool completely.

### Burgers

Grill patties according to package directions. Serve in buns topped with Blueberry Ketchup, Brie, arugula, red onion, and radishes.

### Recipe Tip

If using fresh blueberries, rinse before using.

### Variations

Substitute turkey or chicken burgers for beef patties if desired.



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