

## Surf and Turf Burger

Serves 4

### Ingredients

1 1/2 pounds *Certified Angus Beef*<sup>®</sup> ground chuck ([Learn more about this cut](#))  
6 Chilean crab meat  
1/2 cup mayonnaise  
2 1/2 tablespoons Dijon mustard  
3 tablespoons chopped parsley  
1 tablespoon chopped tarragon  
1 half shallot, minced  
2 teaspoons fresh lemon juice  
Red leaf lettuce  
4 hamburger buns  
Salt and pepper to taste

### Instructions

1. Form ground chuck into four patties.
2. To make crab salad; combine crab, 2 tablespoons mayonnaise, 1 1/2 teaspoons mustard, 1 tablespoon parsley, tarragon, shallot and lemon juice. Season with salt and pepper.
3. Combine remaining mayonnaise, mustard and parsley in a small mixing bowl.
4. Season burgers with salt and pepper and grill to desired doneness (recommended 160°F internal temperature).
5. Generously spread bun with flavored mayonnaise, top with lettuce, burger and crab salad

Recipe by Certified Angus Beef Brand