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Caramelized shallot-blue cheese burger bites with Muffuletta olive condiment

By Susie Iventosch

(Serves 8)

3 pounds ground beef or ground turkey

1 cup crumbled bleu cheese

6 shallots, coarsely chopped

2 tablespoons olive oil

1 teaspoon Italian seasoning

1/2 teaspoon salt

1/2 teaspoon freshly ground black pepper

Heat oil in pan and saute shallots until golden-brown and caramelized, 10-12 minutes over medium-high heat. Cool. Mix ground beef (or turkey), bleu cheese, caramelized onion, Italian seasoning, salt and pepper and mix well. Form meat into meatball sized rounds. Place on skewers for grilling, or cook in pan over stove. (You can prepare the meat several hours ahead and refrigerate.)

Grill over medium high heat until cooked to desired doneness. Remove from skewers and serve on a platter for a buffet party.

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