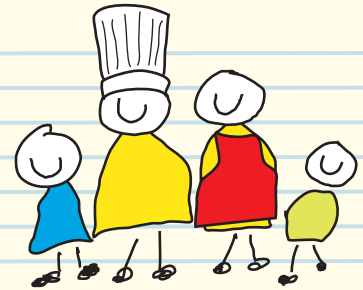




Wes Martin's Mini Cheeseburgers (Makes 12)

One 8-ounce package refrigerator crescent rolls
All-purpose flour
3/4 pound ground chuck or sirloin
2 teaspoons Worcestershire sauce
1/2 teaspoon kosher salt
Freshly ground black pepper
3-4 slices sandwich cheddar cheese, cut into 2-inch squares
6 gherkins or cornichon, sliced
Ketchup and mustard, for serving



Preheat the oven to 375 degrees. Remove the crescent rolls from the package but do not unroll. On a floured work surface, using a floured rolling pin, press the round dough roll as flat as possible. Roll the dough into a rectangle as thin as possible, approximately 20"x6". Using a 2-inch round cookie cutter, cut out 24 rounds and transfer to a baking sheet. Bake until light golden brown, about 8-10 minutes. Set aside to cool.

In a medium bowl, mix together the ground chuck, Worcestershire, salt, and pepper until combined. Divide the meat into 12 equal portions, about a heaping tablespoon each. Roll into balls and flatten into patties about 2 1/2 to 3 inches wide. Heat a large non-stick skillet over medium-high heat and spray with cooking spray. Add the patties and cook 3 minutes. Flip them, top each with a piece of cheese and continue cooking 2 more minutes. Remove from heat.

To assemble the burgers, turn half of the mini-buns over, flat-side up. Top each bun with a burger, sliced gherkins, and a squirt of ketchup and mustard. Place the remaining buns, flat side down, on top and serve.