

**Recipe Finder**

# FLOTUS Burgers

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This vegan version of chef Spike Mendelsohn's burger homage to the White House is a testament to the flavor and texture that can be achieved with alternative ingredients. It has a triple shot of low-fat protein in quinoa, black beans and a tangy tofu-based "blue cheese" topping.

The mixture can also be formed into 8 to 10 slider-size burgers.

**Make Ahead:** The vegan blue cheese mixture needs 3 hours to marinate in the refrigerator; it tastes even better after a day's refrigeration. The burger mixture needs to be refrigerated for at least 1 hour. The horseradish mayonnaise can be refrigerated for up to 3 days.

**Where to Buy:** The multigrain buns on which Equinox serves these burgers are also vegan, made by Lyon Bakery in the District.

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**SERVINGS:**

When you scale a recipe, keep in mind that cooking times and temperatures, pan sizes and seasonings may be affected, so adjust accordingly. Also, amounts listed in the directions will not reflect the changes made to ingredient amounts.

Tested size: 5 servings

**INGREDIENTS****FOR THE VEGAN BLUE CHEESE**

- 7 ounces (1/2 block) firm tofu, drained
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 tablespoon apple cider vinegar
- 2 scallions, white and green parts, minced
- Kosher salt

- Freshly ground black pepper

**FOR THE HORSERADISH MAYONNAISE**

- 1 cup Veganaise (may substitute your favorite dairy-free sandwich spread)
- Dash Tabasco sauce
- 2 tablespoons prepared horseradish (not red)
- 1/4 teaspoon fresh lemon juice
- Kosher salt
- Freshly ground black pepper

**FOR THE BURGERS**

- 1 1/2 tablespoons olive oil
- 1/2 medium onion, minced
- 2 cloves garlic, minced
- 8 shiitake mushrooms, stemmed and sliced (3 1/2 ounces total)
- 1 tablespoon chili powder
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon smoked Spanish paprika (pimenton)
- 1 cup cooked or canned no-salt-added black beans
- 1 cup cooked red quinoa
- 1/2 cup rolled oats (do not use instant)
- 2 cups plain panko
- Kosher salt
- Freshly ground black pepper
- 2 tablespoons egg-replacer, such as Ener-G
- 1 cup water
- 5 multi-grain vegan buns, toasted, for serving (see headnote)
- Red Onion Marmalade, for serving (see related recipe)
- Mushroom 'Bacon,' for serving (optional; see related recipe)

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**DIRECTIONS**

**For the vegan blue cheese:** Press/gently crush the tofu between two sheets of paper towels, to extract excess moisture, for 5 minutes.

Transfer to a mixing bowl along with the onion and garlic powders, the vinegar and scallions; season lightly with salt and pepper, stirring to incorporate. Cover and refrigerate for at least 3 hours and preferably up to 1 day.

**For the horseradish mayonnaise:** Whisk together the Vegenaïse, horseradish, Tabasco and lemon juice in a medium bowl. Season lightly with salt and pepper. Cover and refrigerate until ready to use. (Taste, and adjust the seasoning as needed before serving.)

**For the burgers:** Heat the oil in a large saute pan over medium heat. Once the oil shimmers, stir in the onion and garlic. Cook for 8 minutes, stirring occasionally, until the onion is translucent, then add the mushrooms; cook for 5 minutes, then add the chili, onion and garlic powders and the smoked paprika; cook for 2 minutes, stirring to distribute evenly.

Transfer the mixture to a food processor. Add the black beans, quinoa, oats and 1/2 cup of the panko; pulse to a coarse-paste consistency, then transfer to a mixing bowl. Season lightly with salt and pepper; stir to incorporate. Cover and refrigerate for at least 1 hour and up to 1 day.

Whisk together the egg-replacer and water in a medium bowl.

When ready to cook, form the chilled burger mixture into 4 equal-size patties. Spread the remaining 1 1/2 cups of panko on a plate. Whisk together the egg-replacer and water in a medium bowl to form a smooth slurry.

Briefly dip each patty into the egg-replacer slurry so it's coated on both sides, then gently press into the panko until evenly coated on all sides. (Discard any excess slurry and panko.)

Heat a medium cast-iron skillet over medium heat. Generously grease with cooking oil spray, then add the burgers. Cook for about 5 minutes on each side, reducing the heat as needed to avoid scorching, until a nicely browned crust forms. Use more cooking oil spray as needed -- including on the burgers themselves -- to keep the burgers from sticking or becoming too dry.

**Spread the horseradish mayo on the top and bottom buns.**

**Place the burgers on the bottom buns. Top each burger with equal portions of the vegan blue cheese, the mushroom “bacon,” if using, and the onion marmalade.**

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#### **RECIPE SOURCE**

**Based on chef-restaurateur Spike Mendelsohn's Prez Obama Burgers.**

*Tested by Sandhya Babu and Bonnie S. Benwick.*