

BRATWURST BURGER



INGREDIENTS

- 5 oz. ground beef, formed into a thin round patty
- 1 pc pork sausage, any flavor, cut in half lengthwise
- 0.5 pc russet potato, julienne
- 0.25 cup coleslaw mix
- 1 tblsp mayo
- 0.5 tblsp vinegar
- 0.5 tblsp tabasco
- 2 tsp salt and pepper
- 1 pc brioche burger bun
- 1 tblsp spicy brown mustard
- 2 tblsp vegetable oil
- 2 slices cheddar cheese

METHOD

PREP** Toss oil and potatoes together and preheat the oven to 375F

1. On a foil lined baking sheet place sausage on one side of the pan and the oiled potatoes on the other
2. Place in oven and let cook for 20 min, removing sausage after 10 min
3. In a mixing bowl, combine mayo, vinegar, tabasco 1 tsp salt and pepper, and coleslaw mix
4. Stir and mix fully and refrigerate for remainder of recipe
5. On grill surface set/burning to medium high heat, season ground beef patty with salt and pepper and cook for 4 min on each side gently pressing meat into grill to help cook, placing cheese on top of patty for final 2 min of cooking
6. Toast brioche bun on grill for 30 seconds and spread brown mustard on bun
7. Build the burger Place the cheesy patty on top of base bun
8. Top with french baked potatoes and then sausage
9. Top sausage with coleslaw mix and then top bun
10. Dig in