

CLASSIC AMERICAN BURGER



INGREDIENTS

- 8 oz 80/20 ground beef, 2 four oz. balls
- 2 slices American Cheese
- 0.25 pc white onion, julienne
- 2 tblsp vegetable oil
- 1 slice beefsteak tomato, thick sliced
- 0.25 cup romaine lettuce, shredded thinly
- 1 pc classic potato bun, large
- 1 tsp salt and pepper to taste

SAUCE INGREDIENTS

- 1 tblsp ketchup
- 1 tblsp Tabasco hot sauce
- 0.5 tblsp mayo
- 2 tblsp Budweiser beer
- 1 pc parchment paper
- 1 pc rolling pin

METHOD

1. Folding the parchment paper in half, put 1 tblsp veg oil on the inside of the fold and spread around evenly coating the parchment
2. Place 1 ball in the center of the oiled parchment paper and top with the other side of the oiled parchment paper, gently press down so the ball becomes slightly flat, repeat with second ball
3. Using the rolling pin, flatten out the beef patty until it is at the desired thinness
4. On a hot skillet, sauté one tblsp veg oil on high heat with julienne onion until onion is dark brown in color and set aside
5. On grill set/burning to high heat, season the meat and cook both thin beef patties for 2 minutes on each side, topping each patty with a slice of american cheese while it finishes cooking
6. Remove cheesy patties from the grill and gently toast the potato bun
7. To build burger, start with ketchup, Tabasco, mayo and Budweiser beer in a small bowl and mix until pink
8. Place sauce on bottom bun
9. Place romaine on top of sauce and then sautéed onions
10. Top onions with tomato and then both cooked cheesy patties on top of the tomato, like a double decker sandwich
11. Place with top half of the bun and go to town

NOTE*** be sure to build fast after the meat is cooked to ensure the cheese is hot and melted