

BREAKFAST BURGER



INGREDIENTS

- 6 oz. ground beef
- 3 strips bacon, cooked and crispy
- 2 slices American Cheese
- 1 pc whole egg
- 1 pc kaiser roll
- 1 cup potato, shredded thinly
- 2 tblsp ketchup
- 0.5 tblsp Sriracha
- 1 tsp lemon juice
- 3 tblsp butter
- 1 tsp paprika
- 0.5 tblsp onion powder
- 0.5 tblsp salt and pepper

METHOD

1. Mold 6 oz of beef into a round and flat patty
2. In a saute pan on medium high heat melt butter and add potato, paprika, onion powder, salt and pepper cooking until potatoes are crispy
3. Set aside for later
4. On a grill, cook patty for 4 minutes on each side, pressing gently down patty to keep flat
5. For the last 2 minutes of cooking, top with 2 slices of cheese to ensure heat helps fully cook the meat and melts cheese
6. Remove the patty and in a non stick saute pan on high cook the egg, "over easy" (one flip with the runny yolk)
5. Toast the kaiser roll in the same pan
6. Build the burger, bottom bun topped with the cheesy patty and hash browns
7. Top that with the 3 strips of cooked crispy bacon
8. Place over easy egg on top of bacon
9. Top with top bun
10. Mix sriracha, ketchup, and lemon in a bowl and use as a finishing sauce
11. Make a mess eating it