



Burger + Homefries (serves 8)

Burgers

Ingredients:

- 4 lbs 80/20 ground chuck or burger blend (8-8oz burgers)
- 8 brioche hamburger buns
- 2 tbsp butter melted
- 2 tbsp salt
- 2 tbsp ground black pepper
- 2 medium tomatoes, 8 slices per tomato
- 1 small head iceberg shaved thin
- 1 small red onion sliced thin
- 4 each deli pickles sliced lengthwise (2 burgers per pickle)

Instructions:

Step 1

Preheat the grill or cast iron pan.

Step 2

Form the burgers and season generously with salt and pepper.

Step 3

Grill or pan sear the burgers on high heat to form a nice crust, 3-4 minutes each side, this will bring the burgers to medium temperature. Continue to cook the burgers on medium until they reach 165 degrees internal temp, (this will be well done) if a lesser temp is desired cook for less time at your own discretion.

Step 4

Top the burgers with your choice of cheese and serve the burgers topped with the lettuce, tomato, onion and pickles and a selection of condiments.

Homefries

Ingredients:

- 4 tbsp grape seed oil
- 2 yellow onion, sliced
- 2 pounds fingerling potatoes cut in half lengthwise
- 4 tsp kosher salt
- 2 tsp freshly ground black pepper
- 2 each lemons for juicing
- 1 tbsp chopped parsley

Instructions:

Step 1

Heat the oil in a large, heavy skillet, preferably cast iron, over medium heat. Add the onion and cook until limp, about 5 minutes.

Step 2

Toss the potatoes with the salt and pepper and add them to the skillet, try to get them cut side down to start. Roast in the oven at 400 degrees until crusty, about 15 minutes.

Step 3

Remove, add to a bowl and toss with lemon juice and chopped parsley

