

Fourth of July Signature Recipe

Ingredients

3 lbs. Vegetable oil
6 80% Lean ground beef
6 Kaiser rolls
6 tbsp. Unsalted butter, softened
Kosher salt
Ground Pepper
Tabasco sauce

Assorted toppings

Grilled Burgers & Toppings

Directions

1. Preheat outdoor grill to medium - high and oil the grill grates. Place the ground beef in a medium mixing bowl. Add 1½ tsp. salt, ¾ tsp. pepper, and a few dashes of Tabasco sauce, then with your hands, mix the meat and seasoning well.
2. Form the meat into six 1-inch-thick patties and place on the grill. Cover and cook 3 minutes, rotate, leaving them on the same side, and cook 3 more minutes. Flip and repeat on the other side.
3. Meanwhile, slice rolls in half and spread each cut side with ½ tbsp. butter. Grill the rolls, cut-side down, until lightly toasted. Build the burgers with assorted toppings.

Toppings

Sautéed mushrooms - Melt 2 tbsp. butter in a large skillet over medium - high heat. Add 1 lb. sliced mushrooms, season with salt and pepper and cook 2 minutes. Add 2 - 3 tbsp. broth or wine and cook 6 - 8 more minutes.

Caramelized onions - Melt 4 tbsp. butter in a skillet over low heat. Add 2 large sliced red onions and 3 to 4 tbsp. brown sugar. Cook until lightly browned, tossing occasionally, about 20 minutes.

Pico de gallo - Finely chop 5 plum tomatoes, ½ large onion, 3 jalapeno peppers and 1 bunch cilantro. Toss with the juice of ½ lime, and salt to taste.

Bacon - Cook over medium-high heat until crisp.

