

Chicago Steakhouse Burger

Pairs With: Cabernet Sauvignon

Burger Type: Beef

Bun Type: Brioche

INTRODUCTION:

Being from the South side of Chicago, I have an appreciation for the history of the Chicago Stockyards. This was a symbol of the meat industry supplying beef for the world. For this reason, Chicago has become the steak capital of the Midwest. In honor of this, I created the Chicago Steakhouse Burger to represent the Chicago steakhouse scene.

The burger consists of 90/10 grass fed/grain finished beef, classic steakhouse sauce Au Poivre-made with a delicious veal demi-glace, sharp cheddar, crispy hash brown & topped with fresh baby arugula.

A steakhouse dinner on a bun!

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 2.25 lbs. 90%/10% Pasture raised beef
- 12 slices Sharp cheddar cheese
- 3 Cups Arugula
- 6 slices Tomato
- 6 Hashbrown patties
- 1/2 tsp Kosher salt
- 1 tsp Black pepper
- 1 tsp Granulated garlic
- 1 tsp Worcestershire sauce
- 6 Brioche buns
- Peppermill for finish seasoning

au Poivre Sauce:

- 4 ounces Brandy
- 1/2 Cup Heavy cream
- 2 TBL Sweet cream butter
- 32 ounces Veal demiglace
- 4 TBL Shallot finely chopped
- 2 TBL Black pepper, roasted and crushed
- 1 tsp Kosher salt
- 2 TBL Olive oil
- 2 tsp Cornstarch
- 1 TBL Water

INSTRUCTIONS:

Burger:

1. Mix ground beef with Worcestershire sauce, salt, garlic, and black pepper

2. Form 6-ounce burger patties, season both sides with seasoning salt
3. Grill burgers to temperature 145 degrees for medium
4. Add 2 slices of sharp cheddar cheese for last minute of grilling

Hashbrown:

1. Preheat cast iron pan, add 1 TBL oil & 2 cloves garlic
2. Add room temperature hashbrown for 1 minute per side (until crispy), finish with 3 turns peppermill
3. Remove and set aside

au Poivre sauce:

1. In the same cast iron pan, add 1 TBL Olive oil. Add shallots, sauté until translucent- about 3 minutes (move around with spatula so they do not burn)
2. Add the brandy, let it reduce for 1.5-2 minutes
3. Add heavy cream & stir-reduce for 3 minutes
4. Add veal demi-glace, 2 TBL black peppercorn roasted & crushed, sweet cream butter & cornstarch (premix cornstarch with 1 TBL water, before adding to sauce)
5. Cook sauce for 3-5 minutes, until desired thickness

Arugula:

1. Coat with olive oil & 2 tsp black pepper roasted & crushed

Assemble the Burger:

1. Open face bun on plate
2. Add cheeseburger to bottom side
3. Generously pour au poivre sauce on burger
4. Add tomato, top side-add arugula salad & crispy hash brown
5. Finish plate with 2 turns peppermill to each side