

BRGR & Out-n-in Burgers



INGREDIENTS

For the BRGR:

8 oz ground beef patty
1 T caramelized onions

For the Caramelized Onions:

1 white onion, small diced
1 T butter
½ t kosher salt
½ t ground black pepper

DIRECTIONS

For the BRGR:

Set a medium non stick sauté pan over medium high heat. Mix well until onions are evenly dispersed throughout the meat. Cook on a griddle or grill on high heat until cooked to desired temperature.

For the Caramelized Onions:

Toss onions in salt and pepper, melt the butter and toss onions until soft and golden brown.

For the Out-n-In:

Two 4-oz beef patties
1 slice fontina cheese
1 T lettuce
1 slice ripe tomato
3 to 5 dill pickle slices
1 T diced white onion

For the Out-n-In:

Place one 4 oz patty on a prep surface, top with slice of fontina, lettuce, tomato and pickles. Place other 4 oz patty on top and pinch edges to create a seal completely around the burger. Reshape into a circle cook on a griddle or grill on high heat until cooked to desired temperature.

specialty of:
Restaurateur Alan Gaylin

BRGR Kitchen + Bar
4038 West 83rd Street
Prairie Village, KS 66208
(913) 825-2747
www.brgrkitchen.com

