

WHAT'S COOKING



by the Culinary Staff, Certified Angus Beef LLC

Burgers turn up the heat

May was the always-anticipated #BurgerMonth, but we say there's no reason to roll the grill into the garage just yet. After all, summer is just getting started!

May we be honest? We're burger purists here. The ideal burger is made from flavorful beef, simply seasoned and placed on a buttered, toasted white bun. It's just that simple.

Smashing a burger onto a hot griddle or flat-top grill is the method most loved by many burger aficionados, including George Motz, who literally wrote the book on America's best burgers. Inspired by Motz, the "Oklahoma Griddle Onion Burger" is one burger you're going to want to make again and again.

This beautiful creation dresses it up only with some crispy, caramelized, thinly sliced onions, and a savory and simple seasoning blend that may become your house blend. Melted American cheese and tangy yellow mustard can be added if you like, but they're strictly optional.

Yes, this "Oklahoma" burger uses very simple

ingredients. The magic is all in the technique. Trust us, this recipe will keep you coming back.

If you're looking to turn up the heat, buffalo-style burgers do the trick and bring the flavor. This recipe takes a typical burger and ordinary hot sauce and turns it into something that will make your taste buds tingle.

Start with a good ol' middle-of-the-road hot sauce (we like Frank's Red Hot®); pair it with a flavorful, juicy burger; and we promise a combination so good you'll wonder, "Why didn't I think of that before?"

As you might expect, blue cheese is a welcome guest at this party. So, too, is a cooling celery-root slaw. We recommend serving it on the side or right on your burger. Either way, your taste buds will be glad to try this tantalizing, thoroughly satisfying twist on tradition.

Enjoy! Your grills will thank you.

Oklahoma Griddle Onion Burger

Ingredients:

- 1 lb. CAB® ground chuck
- 1 tsp. coarse kosher salt
- ½ tsp. ground black pepper
- ½ tsp. onion powder
- ¼ tsp. garlic powder
- ¼ tsp. paprika
- ⅛ tsp. cayenne
- 1 large sweet onion, cut in half and sliced super-thin
- 2 Tbs. vegetable oil, beef fat or bacon fat
- 4 soft burger buns
- 4 slices American cheese (optional)
- Yellow mustard to taste (optional)



Instructions

1. Combine salt, pepper, onion powder, garlic powder, paprika and cayenne to create a signature burger seasoning. Portion ground beef evenly into four loosely packed balls.
2. Preheat griddle or cast-iron pan to medium-high.
3. Working with one or two burgers at a time works best. Add oil or fat to cooking surface and spread evenly. When oil begins to smoke, add one-fourth of the onions; sear 1 minute and top with one ball of beef. Smash burger ball into onion with back of

- metal spatula with no holes to make a round patty less than ½-inch thick on top of onions. Season burger with a sprinkling of burger seasoning.
4. Allow onion and burger to develop a deep brown sear, 2-3 minutes. Flip. Top with more seasoning to taste, a smear of mustard (optional) and top half of bun; sear until burger is cooked through, 1-2 minutes (160° F internal temperature). Toast bottom bun half on flattop. Flip bottom bun onto a plate and stack with cheese and burger.

Buffalo-style Hot Sauce Burgers

Ingredients:

- 2 lb. CAB® ground chuck
- ½ cup hot sauce, like Frank's Red Hot®
- 1 large celery root (celeriac), stalks/leaves removed
- 1 Tbs. fresh lemon juice
- ½ cup sour cream
- 1 Tbs. Dijon mustard
- ¼ tsp. celery salt
- ¼ tsp. ground black pepper
- 1 stalk celery, sliced very thin
- 1 small carrot, peeled and grated
- 1 large shallot or ¼ sweet onion, finely diced
- 1 Tbs. chopped fresh parsley
- ½ cup crumbled blue cheese
- 6 burger buns
- Optional: iceberg lettuce

Instructions:

1. In medium bowl, combine ground beef and hot sauce; shape into 6 patties.
2. Peel celery root and grate in large bowl. Immediately toss with lemon juice to preserve color. In small bowl, combine sour cream, mustard, celery salt and pepper. Stir dressing, celery, carrot, shallot and parsley into celery root; cover and refrigerate.
3. Preheat grill or cast-iron pan. Grill burgers over medium-high heat to desired doneness (160° F internal temperature recommended). While still on grill, top burgers with blue cheese.
4. Assemble burgers with bottom bun, iceberg lettuce, cheese, additional sauce if desired and bun top. Serve celery root slaw on the burger or as a side. 

