



LE DIPLOMATE BURGER RECIPE

(makes 4 burgers)

FOR THE BURGERS:

- 2 lbs 80/20 blend ground beef
- 8ea slices yellow American cheese
- ½ ea Red onion, peeled
- 1C “hamburger dill” pickles (preferably B&G)
- 4ea Brioche hamburger buns (your favorite will work great)
- 4TbIs Le Diplomate burger sauce (see recipe below)
- 5tsp Butter, unsalted (room temperature)
- 2TbIs Kosher salt

DIRECTIONS:

- Form eight four-ounce burger patties, roughly the shape of a hockey puck. Heavily season the burgers with kosher salt. (kosher salt is not table salt. Has a much cleaner salt flavor, more suitable for cooking)
- Heat a large, heavy-bottom cast iron pan over high heat. When the pan just starts to smoke, add the burger patties, (remember to place the patties in the pan, away from you, to prevent any hot oil injury) working in batches to avoid overcrowding the pan. Sear one side of the patty for two minutes, flip, and “smash” it flat with an offset spatula and sear the other side. Add one slice of cheese to each patty, let it melt slightly. Place the patties on top of each other while resting. Remove the patty stacks from the heat and allow to rest.
- For the Grill, pre flatten the patties (about the size of the bun). This will assist in skipping the “smashing flat” step above.
- Spread the butter equally on the cut side of the buns. Toast lightly in the same pan as the burger.
- Place the bottom bun on the plate. Place two patties on top of each other on the bun. Lay red onions on each burger, followed by pickle chips and 2TbIs of Burger sauce. Place the other half of the bun on top and serve.

UTENSIL LIST:

- 2ea Metal offset Spatulas
- 1ea Cast Iron Pan
- 1ea Cookie sheet (for resting)
- Serving plates



FOR THE SPECIAL BURGER SAUCE:

- 1/3 cup Mayonnaise (see recipe below)
- 2 tsp Dill pickles, finely chopped
- 2 tsp Heinz chili sauce
- 1 tsp Onion powder

DIRECTIONS:

- Combine all ingredients and set aside. The sauce can be stored, covered, in the fridge.

UTENSIL LIST:

- 1ea whisk
- 1ea medium sized mixing bowl

FOR THE MAYONNAISE:

- 4 Egg yolks
- 4 tsp Champagne vinegar
- 4 tsp Smooth Dijon mustard
- 1 1/3 Tbls Lemon juice
- 1 tsp Tabasco sauce
- 1 1/3 tbls Water
- 2 1/2 C Vegetable oil

DIRECTIONS:

- Combine all ingredients except the oil in a medium bowl. While whisking vigorously, Pour the blended oil in a slow, steady stream into the egg mixture. Continue until all of the oil has been emulsified into the yolk mixture. If the mayonnaise becomes too thick, thin with the water. Set aside. This procedure will not change if using a stand mixer or hand mixer.

UTENSIL LIST:

- 1ea medium sized mixing bowl
 - 1ea whisk
- or*
- 1ea Stand mixer/hand mixer (with whisk attachment)