

Vitascope Hall Custom Ground 8 oz Burger Potato Chip Crust Burger, Brie Cheese, Caramelized Onion

List of Ingredients

Angus Chuck, Beef scrap and Kobe beef 45/45/10	
Custom Grind and Shaped in a Patty	8 oz
Bun, Egg and Butter Brioche	1
Brie Cheese Slices	2 Each
Red Onion	5 oz
Cabernet Wine	2 cup
Plugra Butter	1 cup
Olive Oil	½ oz
Salt, Black Pepper, Sugar	to taste
Plain Potato Chips	1 cup

Meat Preparation:

Clean and cut the Angus beef chuck, find some beef scrap or ask your butcher for some Rib Eye scraps, and some Kobe fat. Grind all the meat following the ration, 45% of Angus chuck beef, 45% of beef scrap and 10% of Kobe fat. Mix it and shape into an 8 oz thick patty. Place in fridge.

Garnish Preparation:

Caramelized Onions: Peel and cut onions in half. Use a wide thick bottomed pan to cook and place on medium heat. Coat the bottom of the pan with Olive Oil and butter. Next add your onions and stir until fully coated in olive oil & butter mix. After 10 mins of simmering, sprinkle a little salt over onions. You can also add sugar to the caramelizing process with a little bit of Cabernet wine. Let onions cook for 30min to an hour, stirring every few minutes.

Reduce butter and Cabernet Wine in a sauce pan. When reduced by 2/3 remove from heat and let cool. Leave some Plugra butter at room temperature, when wine is chilled, add it to the soft butter. Mix it and keep it close to the chardbroiler.

Tip: To keep onions from drying out; add a little more wine and butter.

Cooking & Assemblage:

Season the patty with salt and black pepper and grill it on the hot chard broiler. Cook 4 to 5 minutes on each side. When patty is cooked to your preference, spread the soft red wine butter, Grill the sliced hamburger bun and put the patty on the bottom half of the bun. Add 2 slices of Brie cheese and the caramelized onions. Crumble some potato chips over the patty and place the top half of the bun on top. Bon Appétit.