

FRIED WAGYU BEEF HAMBURGERS

F EASY

Last Modified: 11/27/2016

PREP: 2 Hrs
COOK: 30 Min
STOVETOP

SANDWICH

MAKES 4 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Wagyu Beef	Cubed
1	Pound	Ground Sirloin (90 / 10 Or 95 / 5)	
1	Recipe:	Sandwich - Hamburger Cheese Slices	
1	Recipe:	Sauce - Horseradish Mayonnaise Spread	
OR			
1	Recipe:	Sauce - Russian Sandwich Dressing	
1	Recipe:	Breads - Brioche Hamburger Buns	
OR			
4	Fresh	Bakery Specialty Hamburger Buns	Toasted
4	Tbsp	Salted Butter	Melted
4	Tbsp	Parmesan Cheese	Grated

PREPARATION

FACTOID	Wagyu Beef can be difficult to find. BUT - THE TRIP IS GUARANTEED WORTH THE EFFORT!
NOTE	1) Small Mixing Bowl 2) Food Processor OR Blender 3) Large Cast Iron Skillet 4) Large Non-Stick Skillet OR Non-Stick Griddle 5) Wire Rack
PREP	DISH 1) Grate the Parmesan Cheese and set it aside.
1	1 to 1 1/2 hours before cooking, set the Wagyu Beef and the Ground Sirloin on a rack on the counter and bring it to room temperature (Very, very, VERY Important step). Then, cut the Wagyu and Sirloin Beef (if not already ground) into 1 inch cubes and put them in a food processor, pulse 10 times to make it into a coarse hamburger.
2	Sprinkle the Meat with two large pinches of Salt and Pepper and mix together well with your hands. Divide the Hamburger into four equal portions. Lightly pack each into a 1/2 inch or so thick Burger, slightly smaller than the Hamburger Bun you have chosen to use.
OPTION	You may optionally bake these instead of frying them, the same way as described in Steps #2 & #3 in Recipe: Sandwich - \$5,000 Fleur De Lys Hamburger.
3	In a cast iron skillet, large enough for all 4 Burgers to cook without touching. Add in a little Vegetable Oil (coat the skillet bottom) and over medium high heat until it just begins to smoke. Add in the Hamburger Patties. DO NOT TOUCH THEM! Cook until the Meat breaks free all by itself from the skillet (Shake lightly every so often to see if the Patties move). Turn the Patties over carefully and continue frying until done to your liking (Medium / Medium Rare).
4	Meanwhile, In the Microwave, melt 4 Tbsp of Butter. Stir in the Grated Parmesan Cheese. Cut the 4 Hamburger Buns in half. Spread a coat of the Cheese Mixture evenly over the bottom and top cut portions of each Bun. Lightly fry them in a dry large non stick skillet (or griddle) until a nice brown juice-proof crust forms. Set them aside.

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5	Add a slice of Hamburger Cheese on top of each Patty, cover with a tall lid and heat just until the Cheese melts.
SERVE	BUILD THE BURGER: Place the Hamburger Patty on the Bun Bottom. Spread a little Mayo Spread or Russian Dressing on the top of the Bun, squeeze and ENJOY! Serve with any additional Hamburger Condiments anyone likes.

