

## The Chef's Table®

### THE BEST HAMBURGER EVER©

1 Lb. Fresh Lean Ground Beef  
½ Lb. Fresh Country Sausage  
1 Egg  
¼ C Panko  
3 T Meat Paint  
3 T Dry Parmesan Cheese  
2 T Red Wine  
2 T Plain Bread Crumbs  
1 ½ tsp. Worcestershire Sauce  
1 tsp. Steak Cameron  
½ tsp. Pig Skin  
Hangaburger Spice

In a medium size mixing bowl combine the Steak Cameron and ground beef with a two tined meat fork. In a smaller bowl combine the Pig Skin and sausage in the same manner. Then combine the sausage and ground beef together in the larger bowl still using the fork. (Using a fork to mix your ingredients throughout this recipe will produce a better product.)

Once you have thoroughly combined the meats add the egg, Meat Paint, red wine and Worcestershire Sauce and mix in with the meat fork. When this is well combined add the Parmesan, Panko and bread crumbs. If, after you have added the bread crumbs the meat mixture has not come together to your liking add more plain bread crumbs to give the mixture enough body to be molded into the patties.

To make your hamburger patty weigh out about 4.3 to 4.5 ounces of the meat mixture. Form this into a "meatball". Then, using the lid from a one gallon wide mouth jar lined with plastic wrap gently press the "meatball" into the lid. You will get seven to eight patties of equal thickness and diameter this way.

Just before grilling spice them up with some Hangaburger Spice. Grill your hamburgers over high heat about 4 to 5 minutes per side for a medium to medium rare burger. (Remember, every grill is different so the cooking time will vary.)

You can slightly under cook these burgers and immediately cool them in the freezer and then place them in a zip lock style bag and freeze. Simply reheat them in a 380° oven for twenty to twenty-five minutes for that "just off the grill" burger.

#### NOTE:

Contact Chef Bruce for the Hangaburger Spice. This blend has not yet been packaged for the market, but he will see to it you get a sample for your burgers.