



GUS' SIP & DIP PROPER BURGER

Yield: 1 Burger



INGREDIENTS

- 1 (8 oz.) Prime Meats by Lettuce Prime Steakburger
- 1 pumpernickel bun
- 2 slices extra sharp Wisconsin cheddar
- ½ white onion, sliced into ½-inch thick rings
- 4 dill pickle chips
- 1 Tbsp. Kewpie mayonnaise
- salt, to taste
- pepper, to taste

METHOD

1. Preheat a pan to medium high heat and turn the oven broiler to high.
2. Season both sides of the burger patty generously with salt and pepper.
3. Place the patty in the center of the hot pan and sear until a deep brown crust forms, about 4-5 minutes per side for medium-rare, or 6-7 minutes for medium.
4. Once the burger is nearly at desired temperature, top with cheddar slices and place under the broiler to melt, about 1 minute.
5. While the cheese melts, toast the pumpernickel bun under the broiler until golden.
6. To assemble, spread the Kewpie mayo on both the top and bottom buns. Add the onion and pickle chips to the bottom buns.
7. Place the burger on top, cover with the top bun, and serve.

