

R&J GRUNTS

GRUNT BURGER

Yields: 4 servings



INGREDIENTS

FOR GRUNT BURGER

4 (½ lb.) hamburger patties
4 ea. sesame seed hamburger buns
Onion strings (see sub-recipe)
Bleu Cheese dressing (see sub-recipe)

FOR ONION STRINGS

2 ea. Spanish onions, thinly sliced
1 cup flour
1 tsp. black pepper
1 tsp. celery salt
1 tsp. granulated garlic
1 tsp. dry mustard
1 tsp. Kosher salt
½ tsp. cayenne pepper
½ tsp. ground thyme
½ tsp. ground oregano
1 qt. frying oil

FOR BLEU CHEESE DRESSING

1 cup mayonnaise
¼ cup Danish bleu cheese crumbles
½ cup buttermilk
Dash of white pepper

METHOD

FOR ONION STRINGS

1. Heat oil in a small pot over medium heat.
2. Combine the flour and spices for the Onion Strings and mix well.
3. Place sliced onions in a large mixing bowl and add a little water to slightly coat the onions. Add the seasoned flour and toss to coat.
4. Fry coated onions in the small pot until golden brown, remove and drain. Reserve.

FOR BLEU CHEESE DRESSING

1. Combine all the ingredients for the Bleu Cheese Dressing, mix well and chill.

FOR GRUNT BURGER

1. On a preheated grill, cook burgers to the desired degree of doneness and toast buns.
2. Place cooked burger patty on the bottom bun and top with one heaping tablespoon of Bleu Cheese Dressing and add fried Onion Strings on top of the dressing.
3. Finish with top bun.

