

RPM STEAK®

WAGYU DOUBLE CHEESEBURGER

Yield: 1 Serving



INGREDIENTS

BURGER

- 1 brioche bun
- 2 4-oz. ground wagyu patties (can substitute with your favorite ground beef patty)
- 2 slices Widmer 1-Year Aged Cheddar (or your preferred cheese)
- 1 teaspoon butter
- 2 Tbsp. Kewpie mayonnaise
- 1 pickle, sliced into rounds
- 1/4 cup crispy red onions (see sub-recipe)
- RPM Steak Salt, to taste

CRISPY ONIONS

- 1 red onion
- 2 cups of vegetable oil

METHOD

CRISPY ONIONS

1. Preheat a tabletop deep fryer filled with oil to 325°F, or heat 1-2 inches of oil in a deep frying pan to 325°F.
2. Trim each end of the red onion and peel off the outer skin.
3. Slice the red onion thinly, using a mandoline, if accessible.
4. Once the fryer is preheated, add the onions and stir them continuously until they begin to brown.
5. Once the onions are a medium golden brown, strain them from the oil and transfer to a paper towel-lined tray.
6. Season lightly with salt.

BURGER

1. Preheat the oven broiler and set to high.
2. Season both sides of the ground beef patties with RPM Steak Salt.
3. Place the patties in a very hot cast iron skillet until a crust is established on one side, then flip the burger and smash it down using a spatula.
4. Top each patty with a slice of cheddar cheese and place in the broiler until the cheese is melted, approximately 1 minute (check at 30 seconds).
5. Brush both sides of the bun with butter and briefly place in the broiler to get a nice golden brown toast.
6. On both sides of the bun, spread Kewpie mayo, add five slices of pickle to the bottom bun, place both patties on top of pickles, top with crispy onions and the remaining bun half.

