

FRIED SIRLOIN HAMBURGERS

F EASY

Last Modified: 11/27/2016

PREP: 2 Hrs
COOK: 30 Min
STOVETOP

SANDWICH

MAKES 2 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Pound	Beef Chuck Roast	Cubed
1/2	Pound	Sirloin Steak	Cubed
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
2	Tbsp	Salted Butter	Melted
2	Tbsp	Parmesan Cheese	Grated

PREPARATION

FACTOID	I know, I know - The A#1 rule for cooking Hamburgers is LEAVE IT ALONE! - - But try this, it makes for a GREAT juicy Hamburger with nice crunchy edges!
HINTS	See Ron's Gold Plated Cooking Factoids under "Homemade Hamburger".
TOOLS	1) Small Mixing Bowl 2) Food Processor OR Blender 3) Stiff Spatula 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, Place the Chuck Roast and the Sirloin Steak on a wire rack on the counter and bring them to room temperature (Very, very, VERY Important step). Then, cut the Beef into 1 inch cubes and put them in a food processor, pulse 10 times to make it into a coarse hamburger.
2	Divide the Hamburger into two equal portions. Lightly roll each into a loose round ball. Sprinkle lightly with Salt and Black Pepper to taste.
3	On a griddle, add a little Vegetable Oil, just enough to lightly coat it (even if it's non-stick) and heat the Oil over medium high heat until it just begins to smoke. Add in the Hamburger Balls. Cook until a nice crust develops on one side. Rotate the ball 180 degrees and cook until a similar crust develops on the opposite side. Pick them up with a pair of tongs and LOOK. Using a stiff spatula, flatten each ball until it is slightly larger than the Hamburger Bun you will be using. Cook until you see juices bubbling up on top of the Patty. turn the Patties over and cook until done to your liking (Medium / Medium Rare). Once you flatten them LEAVE THEM ALONE - Turn them only once.
4	Meanwhile, In the Microwave, melt 2 tablespoons of Butter. 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 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.