



**Cuizoo Cooking School
August 28, 2019**

Homemade Classics: Burgers and “Fries”

Recipes and Techniques:

Griddled Cheeseburgers on Toasted Brioche Buns

Toppings: Heirloom Tomatoes, Chopped Lettuce, Pickles, Sauteed Onions, Animal Sauce, Condiments

Crispy Roasted Potatoes

Chocolate Covered Strawberries

Griddled Cheeseburgers on Toasted Brioche Buns

Serves 6-8

2 pounds ground beef

Borsari Seasoning (available at Whole Foods and other stores)

8 brioche hamburger buns, lightly toasted and each spread with about 1 tsp of butter or garlic butter

8 slices of cheddar or American cheese

Softened salted butter or garlic butter (1 stick mixed with one finely chopped clove of garlic and salt and pepper)

Divide ground beef into 8 portions for ¼ lb burgers (or 12 portions for sliders). Flatten into patty shape and season well on both sides with Borsari Seasoning (or salt and pepper, or your choice of seasonings).

Cook on griddle or in a saute pan until desired level of doneness. Melt cheese slices on top and serve with preferred toppings on toasted brioche buns.

Animal Sauce

1/2 cup mayonnaise

4 tablespoons ketchup

2 tablespoon sweet pickle relish

1 teaspoon white vinegar

1 teaspoon sugar

Stir to combine and chill for 15 minutes before serving on top of cheeseburgers.

Roasted Red Potatoes

Serves 8-10

3 pounds small red potatoes (or other small, new potato)
4 tablespoons olive oil
2-3 tablespoons chopped fresh rosemary
1-2 tsp kosher salt (to taste)
Freshly ground black pepper

Preheat oven to 425 F. Wash potatoes and cut into quarters (or halves if very small). Place in large bowl and toss with olive oil and all seasonings. Line a large baking sheet (or two baking sheets) with parchment paper and place potatoes on sheet(s) in single layer. Roast for about 35-45 minutes until golden brown, stirring once or twice while baking. If using multiple baking sheets, you may want to rotate/switch racks halfway through for even browning. Before serving, taste and season with extra kosher salt and pepper if desired.

Chocolate Covered Strawberries

Makes about 4 dozen

2 pounds strawberries, washed and dried well
2 bags of semisweet chocolate chips, or about 24 ounces of chopped chocolate (*can also do bittersweet, milk, or white chocolate, etc.)

Melt chocolate in a double boiler or gently in a microwave in 30 second increments, stirring in between. When completely melted, let cool slightly and dip whole strawberries in chocolate. Place on parchment-lined baking sheets and chill until chocolate is set.

Before they get here:

Wash potatoes, rosemary, lettuce, tomatoes, strawberries, patty 2 or 3 lbs of beef

Preheat oven to 425F

Timeline

4:00-4:15 Intro, Allergies, Wash Hands

4:15-4:30 Chop Potatoes and Rosemary, Get Potatoes into oven

(4:30-5:30 Roast Potatoes)

4:30-4:45 Melt chocolate and dip strawberries, chill

4:45-5:15 Make Animal Sauce, Chop/Slice Lettuce, Tomatoes, and Onions, Toast and Butter Buns

5:15-5:30 Cook Burgers and Saute onions

5:30-5:40 Remove Potatoes and Assemble Burgers

5:40 Eat and Package Leftovers and Strawberries

Trivia

1. How many burgers a year do Americans eat?

*50 billion burgers a year

1 million burgers a year

50,000 burgers a year

100,000 burgers a year

Americans eat nearly [50 billion burgers](#) a year, which translates to three burgers a week for every single person in the United States. That's a lot of beef.

2. The oldest burger chain is not McDonalds! It's White Castle. How much did their burgers cost in 1921 when they opened up?

\$1.00

25 cents

50 cents

*5 cents

White Castle is the [oldest burger chain](#) in America. It was started in 1921 by Walter A. Anderson and E.W. Ingram who sold their burgers for 5 cents a piece.

3. Burgers are thought of as classic American cuisine, but the name is not American or English. Where does the term hamburger come from?

France

*Germany

Great Britain

Canada

Hamburgers are also called the [Liberty Sandwich](#) because soldiers during WWI wanted to avoid using the German name. The name Hamburger was derived from Hamburg steaks that were introduced to the US by German immigrants.

4. How many burgers does McDonald's sell every second?

- 20
- 1000
- *75
- 10

According to McDonald's, the chain [sells 75 burgers](#) every single second of every minute of every hour of every *single day*.

5. One of the most expensive burgers is sold in Las Vegas. It was called the FleurBurger5000. How much do you think it cost?

- \$100
- \$1000
- *\$5000
- \$50

It was made of black truffles, foie gras and Kobe beef. The burger was served along with Chateau Petrus, 1990 bottle. It was sold in Las Vegas' Fleur de Lys. Can you guess the price? It was a staggering \$5,000 for one burger!
