



## '21' Burger (*At Home Version*)

Chef John Greeley

**Yield:** 4 Burgers (*approximately 10oz. each*)

### **Ingredients:**

- 1 lb 4oz. Chuck (*trim off excess fat, large dice*)
- 1 lb Short Rib (*trimmed off bone, large dice*)
- 5 oz. Dry Aged Sirloin (*trim excess fat, large dice*)
- 1 oz. Vidalia Onion (*diced medium*)
- 1 tsp. Fresh Thyme (*pick leaves off the stem*)
- 2 tsp. Kosher Salt
- 1 tsp. Black Pepper (*fresh ground medium*)

### **Method:**

1. In a large bowl with foodservice gloves on, mix all ingredients together so the meat chunks are seasoned and spices are evenly distributed before grinding.
2. Run mix through a meat grinder, first through a medium die, then through a fine die.
3. Form into four 10 oz. large 'meat balls' and pack into a plastic wrap lined tin to make the 'hockey puck' shape. (You can use a 5-inch ring mould as well to get a shape, but the burgers should be at least an inch thick and 4-5 inches in diameter. We want each burger to be the same shape so they cook the same and fit on the bun perfectly.)
4. Let burgers set in refrigerator for at least 2 hours to overnight to firm up. (This allows the meat to chill and set so the burger doesn't fall apart or lose its shape while cooking. Also it makes them a lot easier to handle and store.)
5. Brush burgers lightly with grape seed oil and grill over medium heat until nicely browned, finish off the direct heat to desired temperature if needed. (Medium heat is different on all grills. I use charcoal so I like to let the coal ash over then start grilling. If the burger is on too high a heat and flairs up too much, move to a cooler part of the grill. If you sauté the burger, you can also finish cooking it to a higher temperature in a 350° oven.)