

## GUASTELLO'S VILLAGE MARKET

# Butter Burger

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Serves 4 - 6

### Ingredients

2 lbs. ground beef 80/20 fat to lean ratio  
1 stick butter frozen  
1 medium Vidalia onion sliced  
12 slices American cheese  
Salt and pepper to taste  
2 tbsp vegetable oil  
4 – 6 buns (I use onion buns)

### Instructions:

Using the fine side of a box grater, grate the butter.

Add the ground beef and grated butter to a mixing bowl. Mix it thoroughly by hand and loosely form the patties, about 1/2" thick. Once patties are formed, add salt and pepper. I like a generous amount of both but use what you're comfortable with.

Preheat your flat top griddle or cast iron skillet over medium-high heat.

Pour 1 tablespoon vegetable oil on the cooking surface and allow it to heat up for about one minute. Place onions on oil and sauté about 3 minutes before adding the burgers.

Next to the onions, add remaining oil, place burgers on the hot surface, and cook for 2-3 minutes per side, depending on the burger's thickness. I always recommend checking the internal temperature of the burger with a reliable instant read thermometer to ensure they're safe for eating.

Once the burger is flipped, place a slice of American cheese on top of each patty, then top with sautéed onions and another piece of cheese.

Cover with a griddle dome or lid and allow the burgers to finish cooking. The dome will trap in the steam and melt the cheese.

While cheese is melting, lightly baste the cut side of the bun surface with rendered fat and butter from the burger. Place the buns face down on the flat top to get them lightly toasted.

Remove the buns from the cooking surface, place burger onto the bottom bun, and top with sautéed onions and other optional toppings.

### Cook's Notes:

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The Buns: Use a pastry brush to lightly coat the bun's cut side, before toasting them in the pan or on the flat top over medium heat.

The Cup: Using your thumb, press a small indent into the center of each burger. This will prevent the burgers from cupping during the cooking process.

The Cheese: Cheese is subjective of course, but I love American cheese on burgers.

***Credit: grillseeker.com***