

THE “MORGAN FREEMAN” ²OF DOUBLE CHEESEBURGERS

MAKES 2 SERVINGS

Ingredients

- 1 heaped tsp sea salt
- 1/4 tsp freshly ground black pepper
- 16 ounces ground wagyu beef
- 1 oz worcestershire sauce
- 1 oz dijon mustard
- 4 slices cheddar cheese
- 4 slices swiss cheese
- 2 brioche burger buns, cut in half
- melted clarified butter, for brushing
- ketchup
- 12 pickle slices
- dijon mustard
- 1 large tomato, sliced
- 1 red onion, sliced thin
- 4 iceberg lettuce leaves, washed, dried and torn
- mayonnaise
- honey siracha aioli (optional)

Directions

1. Mix the salt and pepper, worcestershire sauce, and mustard through the beef.
2. Weigh out the mixture into four 4 ounce portions and flatten them to about 1/2-inch thick. Lay the patties on a sheet of baking paper.
3. Heat a flat grill or a large non-stick frying pan to medium heat. Cook the patties for about 2 minutes on the first side, then turn them over and place a slice of cheese on each patty. Cook for 3 additional minutes, or until cooked through.
4. Brush the insides of the buns with clarified butter and toast lightly on the grill, then build your burgers.
5. BUILD FROM THE BOTTOM, IN THIS ORDER: Bottom bun > ketchup > pickles > two cheese-topped pattys > mustard > tomato > onion > lettuce > top bun (spread with mayo)