

Sheboygan Brat Burger

Servings: 1

INGREDIENTS

- 1 lb boneless pork butt (25% fat), med ground
- 1 lb veal trim, med ground
- 1 oz whole milk
- 6 g kosher salt
- 3 g black pepper, ground
- 3 g powdered sugar
- 2 g nutmeg, ground
- 4 g coriander, ground
- 4 g mace, ground
- 5 ea 2-oz extra-sharp white cheddar cheese (aged 2 years), sliced
- 1 c bourbon stout onions (see right)

PREPARATION

Combine ground pork and veal; mix well and add milk and all seasonings. Form into 6 oz patties and chill under refrigeration. Grill until internal temperature reaches 165°. Top with white cheddar (melted) and bourbon stout onions. Place between two slices of toasted honey wheat or grilled flatbread – or even better, warm salted pretzel bread.

This burger is perfect for brunch. Just top with thin slices of Nueske's ham and a fried sunnyside-up egg and serve with a bacon bloody Mary and a beer shot on the side.

Bourbon Stout Onions (Yield: 1 c)

INGREDIENTS

- 2 c candy hybrid onions or other sweet onions
- 1 oz extra virgin olive oil
- 2 t fennel seeds, toasted
- ¼ c beef stock
- 2 t Ipswich ale mustard
- ½ c Central Waters bourbon barrel stout
- tt black pepper, fresh ground

PREPARATION

Sweat onions in olive oil under slow heat to pull out the natural sugar. Cook until starting to caramelize. Add toasted fennel seeds and continue to cook, 2 minutes. Add beef stock and mustard; reduce. Add beer; reduce to onion syrup. Finish with fresh ground pepper.

Note: Patties may be made in advance and frozen between two pieces of parchment paper, in stacks of five, wrapped in plastic. Or invite the neighbors and have a block party.

Chef: Fred Raynaud • **Restaurant:** Guest Services, Inc. • **Location:** Fairfax, VA

