

ChefNorway's Burger

Servings	Preparation Time	-	Cooking Time	Oven Temperature
4+ People	30 minutes	-	8+ minutes	100/212 Celsius/Fahrenheit

This is **THE** Burger. I am very sure this would tingle everyone who loves a perfect burger. That first bite where you get your jaw out of place because you can't get a full bite. The second bite where you hit the bacon mixed in the perfect blend of vegetables, cheese, meat and toasted hamburger bread. Enjoy!



Ingredients

European Measurements	US Measurements
400g ground beef	14 oz. (1 lb.) ground beef
400g ground pork	14 oz. (1 lb.) ground pork
½ onion	½ onion
2 eggs	2 eggs
300g shredded white cheese	10 oz. shredded white cheese
3 tsp. paprika	3 tsp. paprika
2 tsp. pepper mix	2 tsp. pepper mix
1 tsp. salt	1 tsp. salt
½ tsp. cayenne pepper	½ tsp. cayenne pepper
Large burger buns (1 ½ bun for the double burger)	Large burger buns (1 ½ bun for the double burger)
Wooden skewers	Wooden skewers
Hamburger dressing	Hamburger dressing
Cucumber (7-14 slices per burger)	Cucumber (7-14 slices per burger)
Canned corn	Canned corn
Rapid/iceberg salad	Rapid/iceberg salad
Cheddar and Jarlsberg cheese	Cheddar and Jarlsberg cheese
4 half pieces of bacon	4 half pieces of bacon
Shredded white cheese (25g per burger)	Shredded white cheese (1 oz. per burger)
Shredded carrot	Shredded carrot

Black = Burger patty mixture (4-6 burgers) - Blue = The Burger

Directions

Making the burger patties

- Add the following ingredients to a mixer bowl:
 - Ground beef
 - Ground pork
 - half of an onion finely chopped
 - Spices
- Mix everything for 1 minute while adding shredded cheese at medium speed.
- Finally add 2 eggs and mix quickly for 30 seconds
- Weigh the meat mixture to two sizes. 170g/6oz. or 200g/7oz. (I use 2 patties of 6oz. for the double burger and 7oz. for the single one. I don't recommend going out of these measurements. The ratio of a good bite from this burger is in the perfect size. Then it's better to share half with someone or eat more than one. If you don't have wooden skewers I suggest doing a 7+6oz burger combination for a better stabilizing. The double could get too tall to keep it standing without some help!)
- Roll the weighted meat into balls.
- Add a little water puddle to your kitchen counter or cutting board.
- Rinse your hands in water, (still wet) make the meat ball into a burger in your water puddle.
- Repeat this procedure until all the meat balls are made into patties.

Final steps for THE Burger

**Add burger buns to an oven at 100°C/212°F ish... Just to give them a little crisp. Give them 5 minutes in the oven*

***I use lots of real butter to fry the burgers.*

****In the beginning I suggest you to prepare the bread, dressing and vegetables part of the burger. It's hard to juggle everything while frying 4 burger. Have everything ready to load the patties on top with bacon and build your layers if you're reaching for the double.*

1. Fry the burger at maximum heat for 20 seconds, then turn down plate to medium heat.
2. After 2-3 minutes turn the burger, and add strips of bacon next to the burgers.
3. Fry the other side of the burgers for another 2-3 minutes.
4. Flip bacon strips, and burgers again.
5. Then add a slice of cheddar and Jarlsberg cheese on top of the burger while it's still hot.
6. Let the burger fry one more minute.
7. Plate up the burger after my suggested setup.

Setup

I've added the two sizes I always make.

The Single (total of 7oz. meat)

Top burger bun
Shredded carrots
Shredded white cheese
4 half strips of bacon
200g/7oz. burger patty with cheddar and Jarlsberg
Rapid/iceberg salad
Hamburger dressing
2 tsp. canned corn
7 thin slices cucumber
1 tbsp. hamburger dressing
Bottom burger bun

The Double (total of 14oz. meat)

Top burger bun
Shredded carrots
Shredded white cheese
2 half strips of bacon
170g/6oz. burger patty with cheddar and Jarlsberg
Rapid/iceberg salad
Hamburger dressing
2 tsp. canned corn
7 thin slices cucumber
1 tbsp. hamburger dressing
Middle burger bun
2 half strips of bacon
170g/6oz. burger patty with cheddar and Jarlsberg
Rapid/iceberg salad
Hamburger dressing
2 tsp. canned corn
7 thin slices cucumber
1 tbsp. hamburger dressing
Bottom burger bun

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

There's lots of delicious recipes at the website with a video showing you how to make every recipe in English. (Click to view)

