

THE SERIES OF FORTUNATE EVENTS BURGER

Well, if you have read through any of these recipes, you realize that most of them take a little bit of time to make. At some point, I really need to focus on stuff that is quick and easy to make. With that in mind, last night I tried something with stuff I had on hand; one portion of veggies for “The Stop Light Quintology” and (Qty. 4) ~2 oz. burger balls in the freezer. WOW! What a great happy accident! I was expecting something more or less tasty, but I did not expect how well all the flavors worked together.

P.S. No, it was not exactly quick

INGREDIENTS

| <u>Qty.</u> | <u>Unit</u> | <u>Item</u> |
|-------------|-------------|---|
| 1 | Portion | Leftover “The Stop Light Quintology” veggies (uncooked) |
| 4 | 2 oz. | Frozen Burger Balls |
| AR | ----- | Kraft Deli Deluxe Yellow American Cheese |
| 4 | ----- | Martin’s Potato Dinner Rolls |
| AR | ----- | Grapeseed Oil |

Insert standard disclaimer about American Cheese here.

No Grapeseed Oil? Any neutral oil with a high temperature smoke point should work.

SPECIAL TOOLS

- Sous Vide Machine [i]
- Heavy Grill Press

PREPARATION

- 1) Heat Sous Vide to 120 deg. F
- 2) Prepare 1 portion of “The Stop Light Quintolgy”
- 3) About 20 minutes before “The Stop Light Quintology” is done, stick the burger balls in the Sous Vide machine
- 4) About 5 minutes before “The Stop Light Quintology” is done, heat a cast iron pan on high
- 5) When “The Stop Light Quintolgy” is done, pull them from the oven and cover with a second cookie sheet of the same (or similar) size
- 6) Once the burger balls are thoroughly thawed, apply a light coating of Grapeseed Oil to the cast iron pan with a paper towel
- 7) Wipe the grill press with a light coating of Grapeseed Oil
- 8) Add two burger balls to the pan spaced so that they will not touch when smashed
- 9) Smash the balls with the grill press to fairly thin
- 10) Set timer for 42 seconds

- 11) Flip burgers
- 12) Set timer for 42 seconds
- 13) Remove burgers and put on a quarter sheet cooling rack in a quarter sheet pan
- 14) Put one slice of cheese on each burger and cover with a second quarter sheet pan. If you are not going to eat them almost immediately, put in your oven set to warm. If your oven's warm setting is TOO warm, open the oven door a crack
- 15) Repeat steps 8 through 14 for the remaining burger balls
- 16) Is your cheese not melty enough when you are ready to assemble? Places the burgers under the broiler for a tick tock (or, if you have one, break out your SearzAll!)
- 17) Assemble the burger in the following order from bottom to top [ii]
 - a. Bun
 - b. Burger patty with cheese
 - c. A good amount of "The Stop Light Quintology"
 - d. Bun
- 18) ENJOY!!!

NOTES

- i. You may ask yourself, "How Did I Get Here?" And the answer is no, a Sous Vide machine is not totally necessary. I am just using it to thaw the frozen burger balls. You can just as easily do it with hot tap water OR thaw it in the refridgideezer overnight.
- ii. You will note that this is not a double burger like my recipe for smash burgers. The idea here is that "The Stop Light Quintology" acts as the second patty. I gotta tell ya... it works!

PICTURES

Sorry! No pictures yet. Maybe next time I make this.