



RECIPE: THE ULTIMATE SL BURGER

PAIR WITH: THE PROPHETESS

INGREDIENTS

*For the burger:*

2lbs- 80/20 Ground Chuck  
¾ Tbsp Smoked Paprika  
1 tsp Kosher Salt  
¾ tsp Fresh Cracked Black Pepper  
⅓ tsp Brown Sugar  
⅓ tsp Garlic Powder  
⅓ tsp Onion Powder  
6 dashes of Worcestershire  
6 Slices of super thinly cut Prosciutto  
8 - 10 oz Blue Cheese, crumbled (we love Trader Joe's Cave Aged Blue Cheese)  
3 Tbsp Caramelized Onion Jam (our favorite is the Caramelized Balsamic Onion Jam from our Tin City neighbors at Olivas de Oro)  
1.5 Cups Arugula  
6 Brioche Buns, lightly buttered and toasted

*For the Horseradish Mayo:*

½ Cup Mayo  
2 Tbsp Prepared Horseradish  
1 Tsp Fresh squeezed lemon juice  
1.5 tsp Fresh finely chopped chives  
½ tsp garlic powder  
Fresh cracked black pepper to taste

INSTRUCTIONS:

1. Combine all your ingredients for the Horseradish Mayo, cover and refrigerate. This can even be done the day before.
2. Preheat the oven to 350° F
3. Line a rimmed baking sheet with parchment paper and place your slices of prosciutto on top (careful not to over crowd) and bake in the oven for 10-15 min or until crispy. Once they're ready, set the slices aside on a cooling rack.
4. In a small bowl, combine the smoked paprika, Kosher salt, black pepper, brown sugar, garlic powder and onion powder.
5. In a large bowl, combine the ground chuck with your seasoning mixture and add the 6 dashes of worcestershire. Be careful not to over mix the meat as this can cause it to become tough.
6. Next, divide the meat mixture evenly into 6 patties and get your grill or cast iron skillet going on a medium heat.
7. Cook your burgers to your desired temperature, pull off the grill or skillet and top with some of the blue cheese crumbles.
8. Build your burger! Here's how we do it: Bottom bun, Caramelized onion Jam, Burger Patty with blue cheese crumbles, Crispy prosciutto, Arugula, Horseradish Mayo on the top bun, Top bun and DEVOUR!