

JILL'S IRREPLACEABLE® TRUWAGYU BURGER

*A GOLDEN, TOASTED BUN.
WAGYU LAYED WITH EXTRAORDINARY FLAVOR.
QUITE SIMPLY, THE BEST BURGER IN THE WORLD.*

Yield: 4 servings | Serving Size: 1 burger | Approximately 6 ounces of premium TruWagyu™ per guest

INGREDIENTS

- 24 ounces (1 ½ lb) 100 percent TruWagyu™ Fullblood ground beef
- 4 premium brioche buns
- 4 slices smoked mozzarella cheese
- 4 slices sharp cheddar cheese
- 1-2 sweet onions, thinly sliced
- 1 Tbsp. butter or oil (for cooking the onions)
- Lettuce, sliced tomatoes, sliced pickles (toppings)
- Mayonnaise (for cooking the buns)
- Homemade Garlic Aioli (recipe below)
- Kosher salt and freshly ground black pepper

METHOD

1. Form four, plump, loose 6-ounce patties with a shallow thumb indentation.
2. Slowly caramelize the onions in either butter or oil until deep golden brown. Set aside. Use the same cast iron skillet in which you will cook the patties,
3. Heat the heavy cast-iron griddle or plancha on the grill until hot. Season the patties with salt and pepper. Place the cold Wagyu patties directly on the cooking surface and sear until a rich golden-brown crust develops (about 1-2 minutes each side). Turn and sear the second side, then reduce heat or move the griddle to a cooler part of the grill and finish gently, flipping the patties every minute, until the desired internal temperature is reached. Add the cheeses and cover briefly for 1 minute until melted. Do not press the patties.
4. Remove patties from the skillet or grill and rest for 2 minutes so the juices redistribute.
5. Lightly spread mayonnaise on the cut side of the buns and toast until golden-brown in the skillet.
6. Spread Homemade Garlic Aioli on the bottom bun, add the burger, caramelized onions, lettuce, tomatoes, pickles, and a light smear of aioli on the top bun.
7. Wrap the lower half of the finished burger in parchment paper and serve immediately.



CHEF NOTES

Crafted from 100 percent Fullblood TruWagyu™ beef, complemented with smoked mozzarella, sharp cheddar, homemade garlic aioli, and caramelized onions, every ingredient has one purpose: to let the extraordinary quality of the Wagyu shine.

Homemade Garlic Aioli

- ½ cup mayonnaise
- 2 roasted garlic cloves, mashed
- 1 tsp Dijon mustard
- 1 tsp lemon juice
- Pinch kosher salt
- Fresh cracked black pepper

Suggested Garnishes

- Lettuce
- Sliced tomatoes
- sliced pickles

From Jill's Kitchen:

- Keep the toppings restrained so the Wagyu remains the star.
- Do not press the burger while cooking.
- Serve with hand-cut fries, sweet potato fries, or Parmesan truffle fries.
- Listen for the “wows”!

If you followed the above, they will come.