

North Carolina Cattlemen's Beef Council
Create a Better Burger
Recipe Championship
Friday, October 20, 2017

First Place: Pamela Cash, Youngsville

Mama's Chili Sliders

Chili Ingredients

1.25 lbs. 80/20 ground beef chuck
1/3 cup sweet red bell pepper, diced
1/3 cup white onion, diced
1 ½ Tbsp. chili powder
1 ½ Tbsp. Italian seasoning
1 ½ Tbsp. sugar
1 Tbsp. dried minced garlic
1 Tbsp. garlic powder
2 ½ Tbsp. olive oil
1 ¼ cup ketchup

Brown ground beef chuck in a large skillet. Then add red bell pepper, onion, sugar, spices and olive oil. Cook until peppers are tender and onions are translucent. Add ketchup and cook for 3 minutes longer. Remove from heat, cover with lid and set aside.

Burger Ingredients

1 lb. 96/4 ground beef
½ cup white onion, minced

Combine ingredients and shape into slider size patties. Chill for 1 hour before frying in a pan.

Bun Ingredients

8 pack slider rolls
1 Tbsp. poppy seeds
1/3 cup butter, melted
1 Tbsp. yellow mustard
1 Tbsp. Worcestershire sauce
½ Tbsp. dried garlic
½ Tbsp. sourwood honey

Mix ingredients together and set aside.

Toppings for the Burger

2.8 oz. French's Crispy Fried Onions
1-2 cups Sharp cheddar cheese, grated

10 oz. package aged sharp cheddar slices (pre-cut for crackers)
French's Yellow Mustard
Duke's Light mayonnaise

Place rolls in a greased 9 x 13 pan. Place grated cheese on bottom of rolls and top with cooked slider patties. Add sliced cheese, chili, mayo, mustard, and French fried onions. Place top buns back on top of burgers and brush top of buns with the bun ingredient mixture without oversaturating. Place burgers in an oven that has been preheated to 350 degrees. Cook until browned on top and cheese is melted. Let cool, cut and have some Carolina Pepsi and Lays Chips.

Second Place: Shawn Wakefield, Wake Forest

Wakefield's Fajita Burgers

2 lbs. cubed stewing beef
2 lbs. skirt steak cubed

Marinade

1/2 cup Red Wine vinegar
1/2 cup Soy sauce
1T Cumin powder
1T Chili powder
1T Smoked Paprika
1/2 T Garlic powder
1/2 T Onion powder
1 Crush garlic clove

Toppings:

1 crushed garlic clove
1 red and orange bell pepper thinly sliced
1 medium onion thinly sliced
1T. Oiled sundried tomatoes
Salt and pepper
Sauté all topping ingredients until caramelized, set aside
1/2 cup prepared Monterey jack shredded cheese

Marinade ALL beef in marinade for 24 hours
Remove meat from marinade and discard liquid
Chill meat in freezer for about 20 minutes
Grind beef together until fully ground
Make patties and grill
Serve on toasted bun of your choice Brioche or potato rolls are preferred.

Third Place: Robert Mermelstein, Raleigh

Sweet & Spicy Korean Kalbi Burgers

Serves 6

1 Asian pear, peeled, cored, and roughly chopped
6 cloves garlic
4 tsp. minced ginger
½ c. soy sauce
2 Tbs. sesame oil
6 Tbs. sugar
1 Tbs. rice vinegar
2 lb. 80/20 ground beef
4 scallions, thinly sliced
1 tsp. kosher salt
1 tsp. white pepper
1 c. mayonnaise
3 Tbs. gochujang (Korean red pepper paste)
2-3 Tbs. vegetable oil for brushing the rack
6 sesame seeded rolls, split
Sesame oil for brushing rolls
6 leaves red leaf lettuce, washed and dried
1 –1 ½ c. kimchi, shredded

Heat grill to medium-high.

Meanwhile, place pear, garlic, ginger, soy sauce, 2 Tbs. sesame oil, sugar, and rice vinegar in a food processor and process until completely smooth.

Place beef in a large, non-reactive bowl and mix with ½ of the soy sauce mixture (approximately 1 cup), scallions, salt, and white pepper. Gently mix to blend and form 6 burgers, avoiding over handling the meat.

Mix together mayonnaise and red pepper paste in a small bowl, cover with plastic wrap, and refrigerate until needed.

Brush the grill rack with vegetable oil. Grill burgers over direct heat, turning and basting with remaining sauce, until burgers are cooked to your preference. When burgers are nearly done, brush insides of rolls with sesame oil and toast over indirect heat until lightly browned.

Place burgers on bottom half of buns. Spread top halves with red pepper mayonnaise. Top burgers with lettuce and kimchi, replace tops of buns, and serve.