

SAUCY BUFFALO BURGER

Chef Heather Buttermore

INGREDIENTS

BURGER

- 2lbs ground chuck
- Montreal Steak Seasoning, to taste

BUFFALO SAUCE

- 1 cup Red Wine
- 1 cup Butter
- 1/2 cup Franks Red Hot
- 2/3 cup Favorite BBQ Sauce
- 1/2 cup Brown Sugar
- 1/4 cup Worcestershire Sauce
- Ground cayenne pepper, salt and pepper to taste

FRIED ONION STRAWS

- Seasoned Flour
- 1 egg
- 1/2 cup milk
- 1 Red Onion, sliced thin
- Canola Oil (for deep frying)

TOPPINGS

- Iceburg Lettuce, shredded fine
- Homemade Ranch Dip
(1 Hidden Valley Ranch packet,
8-oz. Sour Cream)
- Tomato, sliced thin

DIRECTIONS:

Combine Ground Chuck and steak seasoning into patties and refrigerate for at least an hour. Grill to medium-well doneness.

While patties are chilling, bring the red wine for the buffalo sauce to a boil in a medium sauce pan on the stove. Add butter and stir until melted. reduce heat to medium and add all other ingredients. Let simmer about 10 minutes. Remove from heat and set aside to cool and thicken.

Cut red onions very thinly into circles and cut the circles in half. Combine milk and egg in a small bowl, and have seasoned flour in a separate bowl for breading. Dip onions into egg/milk mixture then into flour mix until you have the desired amount of onions coated. Repeat process to second-coat all onions. Fry onions until golden brown on stove top in hot oil.

Finely shred iceberg lettuce, thinly slice tomatoes and mix homemade ranch dip.

Once burgers have been cooked to desired doneness, coat generously with Buffalo Sauce and place on bun. Add a dollop of Ranch dip, onion straws, lettuce, and tomato and finish with the top bun. Enjoy!