



# BLUE CHEESE BUTTER BURGER



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Quick and easy preparation



20



easy

## INGREDIENTS FOR 6 PORTIONS

### BUTTER BURGER

<b>2 LB</b>	80/20 Ground Beef
<b>3 OZ</b>	QimiQ Marinade
<b>2 tbsp</b>	Kosher salt
<b>2 tbsp</b>	Italian Black Pepper
<b>4 OZ</b>	Butter, unsalted
<b>6 EA</b>	Brioche Burger Buns
<b>3 EA</b>	Yellow onion(s), Julienne
<b>1 tbsp</b>	Honey

### BLUE CHEESE SAUCE

<b>0.5 cup(s)</b>	QimiQ Sauce Base
<b>0.5 cup(s)</b>	Whole milk
<b>1 LB</b>	Blue cheese

## METHOD

### 1. BUTTER BURGER

- 1) Take 2oz of the butter and place it in a saute pan. Cook the Onions with the Honey until caramelized.
- 2) In a bowl, combine the Ground Beef and that QimiQ Marinade - Mix till thoroughly incorporated.
- 3) Roll into 6 even balls and work in a disk about 5" around.
- 4) Season with the salt and pepper.
- 5) On a grill pan, cook the burger to the desired doneness.
- 6) Top with the Onions, then the Blue Cheese Sauce, and place under a broiler. Cook until the cheese is bubbly and brown.
- 7) While the burgers are cooking, begin buttering the Brioche Buns with the remaining butter and toast in a pan on medium-high heat - Set aside when toasted.
- 8) Build the burger as you would normally.

### 2. BLUE CHEESE SAUCE

- 1) In a saucepot, combine all the ingredients and cook the thickened and smooth.