

Cooking at Riegelmann's

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Argentinian Steakhouse Burger:

Perfect for end of summer. Goes way beyond your traditional burger.

2lbs Ground beef with a fat content of AT LEAST 20%
Optional: for a secret beefy flavor, add 2 oz. of ground bone marrow
4 Hearty buns like Brioche, buttered
6 oz. Young Manchego Cheese, sliced
8 oz. Chimichurri Aioli (recipe follows)
1 medium tomato, sliced thin
1 medium red onion, sliced thin
Quick Vinegar Marinade (recipe follows)
4 oz. Baby Arugula
S/P to taste

Divide ground beef into 4 equal parts, and roll into balls in your palms. Toss patties back and forth to warm fat and aid in binding the patties. Form into patties 25% bigger than the buns, and press thumb into middle to dent the patty. Liberally season the patties and cook them to temp on cast iron over med-high heat. (Roughly 5 minutes a side for medium). After flipping the patty, place sliced Manchego to melt. Butter and toast the bun until golden brown. Dress both buns liberally with aioli, place rested patty on dressed bun, layer two slices of marinated tomato and onion rings, and last arugula. Cover with top bun and serve to your favorite people.

Chimichurri Aioli

1 bunch curly parsley, stemmed
1 bunch cilantro, stemmed
1/4 medium red onion, chopped
5 cloves garlic, crushed
Heavy pinch red pepper flake
1 t kosher salt
Juice of small lemon
Juice of lime
3 T EVOO
1/4 cup Mayo

Combine all in the bowl of a food processor except the oil and the mayo. Turn on the processor and drizzle the oil into the processor as it blends to emulsify. Whisk in the mayo.

Tomato and onion Marinade

1/4 Cup EVOO
1/4 Cup Red Wine Vinegar
Heavy pinch of Kosher Salt
Combine all in a zip top bag, and add tomatoes and onion and refrigerate for 2 hours to 1 day, flipping often.