



Simple Bugar with Parsley Fries

NIBBLEDISH CONTRIBUTOR

Ingredients

Burger/Patty

- 1 lb. Sirloin Ground Beef
- 3 cups Worcestershire Sauce
- Kosher Salt
- Hamburger Bun

Chili Parsley Fries

- Idaho Potatoes
- Paprika
- Parsley
- Kosher Salt

Burger Toppings

- Provolone Cheese (Or your choice)
- Caramelized Onions
- Mustard/Mayo/Ketchup

Instructions

With 3 Idaho Potatoes, this instructions serves 4 people.

Caramelized Onions

1. Peel 1 large onion.
2. Slice length-wise (as you would put them on a burger)
3. Heat a skillet with a little bit of butter and olive oil.
4. Toss in Onions, add a little bit of kosher salt and let it caramelize for about 20-30 minutes.
5. Put directly on top of burger, or to the side- they taste fine.

Burger

1. Make sure you have 1 lb. Sirloin ground beef- This is your best bet for the best burger.
2. Separate beef into 4 different patties, make sure they are big patties- not the flat kind.
3. Cover patties with kosher salt on both sides
4. Pour Worcestershire Sauce in a bag and put patties in....OR...Have 4 separate sandwich bags and pour about half of cup in each bags and insert patties.
5. Marinate for about an hour (or overnight- the longer the better).
6. To cook, heat a skillet to medium high heat with olive oil. I usually enjoy mine medium rare so 4 minutes on each side should do the trick.
7. **DO NOT PRESS PATTIES-** This makes your burgers dry and fall apart, we don't want that. Also, try minimizing flipping the patties just one time.
8. If you want cheese on your burger, add a slice of provolone 1 minute after your first flip to insure it melts.

Chili Parsley Fries

1. Wash and peel potatoes, Slice into french-fry bites.
2. Dry them.
3. Fry half way, take them out and let the oil drain.
4. Fry them again (makes it super crispy, tip plagiarized from [theory](#), thanks) and when they are golden brown, remove from oil, add paprika, kosher salt, and chopped parsley.
5. Toss and serve on side.

I like my fries small and crispy. You decide what you like though. Serve the burger with

a side of salad and the fries. Also good with your favorite beer. Hope you enjoy =).