## Simple Buger 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 =).

