

2021 Bath County High School Jr. Chef Recipe

WILDCAT CATERING CREW

“Cat Scratch Fever” Burger

INGREDIENTS

Burger: **1 ½ lb. Ground Chuck**
 ½ tsp. Black Pepper
 2 Tbsp. Worcestershire Sauce
 2 Tbsp. Bacon Grease
 6 Potato Buns

Basil Spread: 2 cups Light Mayonnaise
 2 Tbsp. Fresh Basil (Chopped)

Toppings: **2 Large Tomatoes (Sliced)**
 6 Pieces of Leafy Romaine Lettuce
 12 Slices Bacon (cooked)
 6 Eggs
 6 Slices Mild Cheddar Cheese

Onion Ring: **1 Large Vidalia Onion**
 ¼ cup plus 3 Tbsp. Flour
 3 Egg Whites
 2 Tbsp. Light Mayonnaise
 ½ cup Italian Panko Breadcrumbs
 ½ cup Plain Panko Breadcrumbs
 ¼ tsp. Pepper
 2 Tbsp. Bacon Grease
 Water

RED Denotes KY Proud Product

INSTRUCTIONS

Burgers:

1. Cook Bacon; reserve grease. Place Bacon aside.
2. Add Ground beef, pepper, and Worcestershire Sauce in bowl; mix.
3. Form 6 4-ounce patties. In a large skillet, drizzle bacon grease and heat over medium heat. Add patties, slightly pressing down with spatula. Let sear for 3-5 minutes. Flip over and sear for another 3-5 minutes. Cook until internal temperature reaches 165.

Basil Spread:

1. Chop Basil.
2. In a food processor, add mayonnaise and fresh basil. Pulse until combined. Transfer into a small bowl. Refrigerate until ready to use.

Onion Rings:

1. Pre-heat oven to 425F. Brush large baking sheet with 1 Tbsp. of the bacon grease.
2. Slice the onion into ½ inch wide rings, then place the rings in a bowl of water.
3. In medium bowl, whisk together the flour and pepper. In a second medium bowl, whisk together the egg whites and mayonnaise. Place the breadcrumbs in a third medium bowl.
4. Remove each onion ring from the water, shaking off any excess water, and placing it immediately into the flour, tossing until thoroughly coated. Then dip the onion ring into the egg white mixture until it is thoroughly coated; repeat if necessary. Then dip the onion ring into the breadcrumbs, pressing crumbs firmly onto all sides of the onion ring. Place the onion ring onto the prepared baking sheet and repeat the coating process with the remaining onion rings.
5. Bake the onion rings for 10 minutes, then flip them once. Continue baking an additional 5 minutes until they are golden brown and crispy. Remove from oven and keep warm near cooktop.

6. Add 1 Tbsp. bacon grease to a large skillet over medium-low heat. Lay 6 uncooked onion rings down in skillet. Carefully break one egg inside each onion ring. Cook egg for no more than 5 minutes. Remove from heat and cover for 4 minutes or so, or until the white part of the egg has stiffened.

ASSEMBLY:

1. Place bun open face up on plate. Generously spread Basil Spread on top and bottom faces of bun. Add lettuce, tomato, burger, cheese slice, bacon, and the egg-filled onion ring. Place top of bun on the stack, and serve.

Bath County 2021 Recipe
KY PROUD INGREDIENT Shopping List

Ground Chuck (2 lb)
Smithfield Natural Hickory Smoked Bacon (1 lb)
Dozen Eggs
Sliced Mild Cheddar Cheese (8-12 slice package)

1 Bunch Fresh Basil
2 Large Tomatoes
1 Large Vidalia Onion
1 Head Leafy Romaine Lettuce
1 Bag All Purpose Flour