

Spicy Ketchup Randy Burger

4 Servings

INGREDIENTS

COLESLAW:

- ½ Cup Mayonnaise
- 1 Tablespoon Apple cider vinegar
- 1 Tablespoon finely graded yellow Onion
- 2 Teaspoons Granulated sugar
- ½ Teaspoon Fennel seed
- ½ Teaspoon Coriander seed
- ¼ Teaspoon Celery seed
- ½ Green Cabbage Finely sliced
- 1 Small Carrot coarsely grated
- Salt and freshly ground black pepper to taste

GUNSLINGER KETCHUP:

- ½ Cup Ketchup
- 1 Tablespoon Gunslinger “Smoking hot”

BURGERS AND ASSEMBLY

- 1 ½ Pounds Ground beef chuck (20% fat)
- 2 Tablespoons Vegetable oil
- 8 Slices American cheese
- 4 Sesame buns, split, toasted
- Sliced red onion. Sliced pickled jalapeños, and thin potato chips (for serving)

SPECIAL EQUIPMENT

- Four 6” wooden skewers



PREPERATION:

COLESLAW

Step 1

Whisk mayonnaise, vinegar, grated onion, sugar, coriander, fennel and celery seeds in a large bowl; season with salt and pepper. Add cabbage and carrot and toss to coat; season with salt and pepper. Cover and chill at least 30 minutes.

Step 2

GUNSLINGER KETCHUP

Step 3 Whisk ketchup and hot sauce in a small bowl; season with salt and pepper. Cover and chill.

Step 4

BURGERS AND ASSEMBLY

Form meat into four 4" diameter, ¾"-thick patties. Using your thumb, make an indentation in the center of each patty to help keep them flat as they cook. Season generously with salt and pepper.

Step 5

Heat a large skillet, preferably cast iron, over medium-high heat, then heat oil in pan until smoking. Cook burgers until a deep brown crust has formed, about 2 minutes per side. Add 2 Tbsp. water to skillet, immediately cover skillet (hot oil will splatter), and cook to medium-rare, about 1 minute.

Step 6

Uncover skillet and top each burger with 2 slices cheese. Add another 2 Tbsp. water to skillet; cover skillet and cook until cheese is melted and burgers are cooked to medium, about 1 minute longer.

Step 7

Serve burgers on buns with Gunslinger ketchup, coleslaw, onion, jalapeños, and potato chips. Place a skewer through each burger to help hold them together.

DO AHEAD: Patties can be formed 4 hours ahead. Cover and chill.