



米ブラウズ

RICE BROWNS™

CRISPY SUSHI RICE

MADE IN LOS ANGELES

Rice Brown Mini Burgers

Recipe Yields 10 mini Rice Brown Sliders

- Crispy Rice *Mini Burgers* are the *best finger food for any party*. They are gluten free and extremely easy to make for everyone to love. This is a favorite among my celebrity clients.

First you have to make sure you get **80/20 beef**, which means **80% ground chuck** and **20% fat**. I like to use this beef-to-fat ratio so the mini burger will stay *juicy*. Using a leaner combination will make your burgers dry.

Start off by mixing the ground beef with the bleu cheese until it's well incorporated. Then you make little patties as if you were *shaping meatballs*; start flattening them out with the palm of your hand. Place all mini burgers on a **sheet pan**. **This is the perfect time to wash your hands**. Make sure you *salt and pepper* each side of the patties. I like to use kosher salt and fresh cracked pepper. When salting and peppering, I like to make sure that every part of the patty is lightly covered with the **S & P**. A key ingredient to the mini burgers are the pickles. I like to use whole kosher dill pickles, which I slice paper thin so you can see through them. The pickles create a little crunch which is a pleasant surprise for the lucky person eating the mini burger. **Now the fun stuff!** Place the patties on the **BBQ grill** with medium heat. You never want it to be too hot because when the meat chars it becomes dry and bitter. **Two and a half minutes** on each side and then you add a thin slice of the **Gruyere cheese**. Make sure that after adding the cheese you cover the grill to ensure even melting of the cheese. After the cheese is melted, place the patties on a sheet pan or plate. **Here's my secret move!** Separately bake Rice Browns in a preheated oven (425°) for **10 min- until crispy!** **I love to add my special sauce** to the slider before adding the pickles. Thinly slice the **kosher pickles** until they are paper thin and skewer my famous Rice Brown Crispy Rice sliders. Just like that--you're done!

Get ready to enjoy the best crispy rice slider ever.

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- **2 lbs** of Ground Beef 80 / 20
 - **4 oz** of Crumbled Bleu Cheese
 - **3** Whole Dill Pickles (sliced thin)
(Claussens)
 - **4** Packages of Rice Browns
 - **1/4** lb of Gruyere Cheese (or Munster
Salt and Pepper to taste)

Special Sauce

- **1/2** cup Mayonnaise
- **1/2** cup Ketchup
- **1/4** cup of Yellow Mustard
- **1** tablespoon Worcestershire
- **1** tablespoon of Red Wine Vinegar
- Teaspoon of S & P

