

DINNERLY

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Grass-Fed Beef Burger with Fried Pickles and Tangy Slaw



20-30min



4 Servings

Life got a lot better the day we decided to cook a burger and serve it with fried pickles. And these aren't just any old pickles—they're sweet and briny bread & butter pickles. They're coated in batter, fried, and dipped in chipotle mayo, then served with a juicy grass-fed burger and creamy slaw. In our book, that's what we call, winning. Time for a victory nap, er, lap. We've got you covered!

WHAT WE SEND

- chipotle chill powder
- grass-fed ground beef
- shredded cabbage blend

WHAT YOU NEED

- all-purpose flour ¹
- apple cider vinegar
- coarse kosher salt
- freshly ground pepper
- sugar

TOOLS

- large skillet

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 869.0kcal, Fat 58.0g, Proteins 32.0g, Carbs 59.0g



1. Make sauce & slaw

In a medium bowl, combine **mayonnaise**, $\frac{1}{2}$ **teaspoon of the chipotle powder** (save rest for own use), **2 tablespoons apple cider vinegar** (or white wine vinegar), **$1\frac{1}{2}$ tablespoons sugar**, and $\frac{1}{2}$ **teaspoon salt**. Transfer $\frac{1}{4}$ **cup of this sauce** to a small bowl and reserve for step 5, then add **shredded cabbage** to remaining dressing in bowl and toss to combine.



2. Form burgers

Divide **beef** into 4 portions and form into very thin, 5-inch wide patties. Season all over with **salt** and **pepper**.



3. Prep batter

In a small bowl, stir $\frac{1}{2}$ **cup flour**, **1 teaspoon salt**. Whisk in $\frac{1}{2}$ **cup plus 2 tablespoons water**. (Be sure to measure water correctly.)



4. Fry pickles

Heat $\frac{1}{4}$ -**inch oil** in a large skillet over high. Pat **pickles** dry and dust lightly with **flour**. Working in 2 batches, dip pickles in batter, coating completely, then add to hot oil. Cook, turning once, until golden, 4-5 minutes. Transfer to a paper towel-lined plate. Repeat with remaining pickles. Pour off oil and wipe skillet clean.



5. Cook buns & burgers

Heat the same skillet over medium-high. Toast **buns**, cut side-down. Remove buns and add **1 tablespoon oil**. Add **burgers** (in batches if necessary) and cook until well browned, 2-3 minutes per side. Place **burgers** on **buns** and serve **slaw** and **pickles** on the side. Serve **reserved sauce** alongside for dipping the pickles and burger. Enjoy!



6. Raid the condiment rack

Time to hit up your condiment shelves and douse this burger with whatever your heart desires! Ketchup, mayo, mustard, special sauce, hot sauce, sriracha, bbq sauce. None of the above...all of the above. Do you!