



“OKLAHOMA” JOE DAVIDSON’S WORLD CHAMPIONSHIP RECIPES

Greatest Burger in the World

Serves: 8 people

Prep & Cook Time: 10-20 min

Once in a lifetime you really reach your place of Zen as a friend of my told me, then someone comes along and screws it up. Well this burger comes as close to that as a piece of ground rib eye ever possible could. It wows the most critical crowd (kids) and will be a summer heirloom your family will cherish for generations to come.

Ingredients:

2 pounds ground rib eye steak	1 handful Parmesan, grated
1 red onion, finely chopped	1 heaped tablespoon Dijon mustard
1 tablespoon olive oil	Burger bun, toasted on the grill
1 tablespoon Joe’s Steak Maker	Your favorite garnishes for burgers
1 teaspoon freshly ground black pepper	including; mustard, mayonnaise, lettuce, Tomato, and pickles

Directions:

- Have your butcher coarse grind the rib eye steak.
- Fire up the grill and use mesquite chips in your gas grill or mesquite chunks on your charcoal grill.
- In a frying pan slowly clarify the onion in olive oil for about 5 minutes until softened, but not colored. This adds sweetness to the burger.
- Add the onion to the meat. Add parmesan, Dijon mustard, Joe’s Steak Maker, and black pepper.
- Shape the meat into 1” thick patties. Let the flavors marry in the refrigerator for 1 hour.
- Grill for about 8 to 10 minutes, turning occasionally.
- Serve on a toasted bun with your favorite garnishing for your burger