

# Julia's Method for Cheeseburgers

I watched an old episode of *Cooking with Jacques and Julia*, on the topic of beef, and they demonstrated their methods for making hamburgers, so I decided to give Julia Child's method a try for dinner last night. The result was really good.

*1 lb. ground beef (85/15)*

*1 shallot diced*

*1 tablespoon butter*

*4 poppy seed kaiser rolls*

*salt and pepper*

*optional toppings : arugula, cheese, bacon, sliced tomato, ketchup, etc.*

Saute the shallot in the butter until translucent, and set aside. Separate the beef into 4 equal parts. Work each part into a rough, thin patty,  $\frac{1}{2}$  inch thick, using a chopping motion with the back of a knife, working in a quarter of the sauteed shallot and salt and pepper. It's not crucial that the resulting patty is perfectly round. Fry the patties on a cast iron griddle for 2 or 3 minutes per side. When you flip each over, you can add the cheese to get it melted. Remove from the heat and let rest. Meanwhile, spread a little butter or oil on the cut sides of the kaiser roll, and toast on the griddle.