

THE ROYALE

Toltec Brewing



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BURGER PATTIES

Ingredients:

1 bunch fresh thyme, chopped
1 bunch fresh oregano, chopped
1 bunch fresh flat leaf parsley, chopped
1 lb local ground beef
½ lb cremini mushrooms, finely diced
1 stick butter

Directions:

In a small bowl combine fresh herbs. Heat a non-stick sauté pan over medium heat. Add butter, let melt. Add the mushrooms and season with salt. Cook 3 minutes, until tender; add fresh herbs, toss and let cool on sheet pan. Once cooled, weigh out 6 oz beef and 2 oz of mushroom; fold together in a bowl. Once combined, form into patties and refrigerate 1 hour.

ANCHO HERB MAYO

Ingredients:

2 cups mayonnaise
3 tbsp ancho powder
1 bunch fresh thyme, chopped
1 bunch fresh oregano, chopped
1 bunch fresh flat leaf parsley, chopped

Directions:

In a small bowl add fresh herbs, mayonnaise and ancho powder. Whisk together until combined; set aside.

ASSEMBLE BURGERS

Ingredients:

2 brioche buns
¼ cup ancho herb mayo
1 cup chopped green chile
1 heirloom tomato, sliced
2 eggs
4 strips of applewood smoked bacon
4 slices of aged white cheddar

Directions:

Preheat grill or pan over high heat. Season burger patties and cook until desired doneness. Top with cheese and allow to melt.

Meanwhile, fry egg and heat chopped green chiles.

Preheat oven to 350°F and cook bacon until crispy.

Toast brioche buns; add mayo to top and bottom bun. Place tomato, followed by burger patty, green chiles, bacon and egg.