

## WAGYU SMASH BURGER

Serving Size: 1

### WAGYU SMASH BURGER INGREDIENTS

- 4" brioche bun
- 2 4oz ground wagyu patties  
(can substitute your favorite ground beef patty)
- 2 slices Widmer 1 Year Aged Cheddar
- 1oz Yuzu Kosho aioli
- 1 pickle, sliced
- RPM Steak salt, to taste



### YUZU KOSHO AIOLI INGREDIENTS

- 1 cup Kewpie mayo
- ½ Tbsp lime juice
- 1 ¼ tsp kosher salt
- ½ Tbsp tamari
- 2 Tbsp + 1 tsp green Yuzu Kosho

### YUZU KOSHO AIOLI METHOD

1. Combine all ingredients in a mixing bowl, and whisk to combine until smooth.

### WAGYU SMASH BURGER METHOD

1. Season both sides of the ground beef patties with RPM Steak salt.
2. Place the patties in a very hot cast iron until nice crust is established on one side, then flip burger and smash down.
3. Top each pattie with a slice of cheddar cheese, place in broiler and melt cheese.
4. Brush both sides of the bun and place in a broiler to get a nice golden brown toast, spread yuzu kosho aioli on the bottom half of the bun, then add 5 slices of pickle and place both patties on top. Top with the other bun.
5. Plate & enjoy.

