



Recipes by Hubert Keller

The New York Strip Surprise Burger

Ingredients:

(Yields: 4 servings)

This burger uses the meat and braising liquid leftovers from any braised short rib recipe to create a very special burger.

Burgers

- 1/2 pound shredded, braised short rib meat, shredded
- 3 tablespoons finely chopped fresh chives
- **1 1/2 pounds coarsely ground**

New York strip steak, chilled

- 2 tablespoons olive oil plus more for brushing
- Salt and freshly ground pepper
- 4 ciabatta buns (or any hamburger bun)
- 4 slices (about 6 ounces) Gruyere cheese
- About 1/2 cup reserved short rib braising liquid, hot
- 4 large leaves butter or Bibb lettuce
- 1 large heirloom tomato, thinly sliced

Directions:

Let the short rib meat come to room temperature. Place in a bowl and toss with the chives and one or two tablespoons of the braising liquid, just to moisten the meat. Handling lightly to keep the texture light and juicy, divide the ground beef into 8 evenly-sized patties. Arrange about 2 tablespoons of short ribs in the center of each of 4 patties. Top with the remaining 4 patties and pinch the edges closed to seal the meat around the stuffing. Pat and shape into patties about 1 inch thick. Cover and refrigerate at least 1 hour to meld the flavors, or for as long as overnight. Remove the prepared patties 30 minutes before cooking.

When ready to cook, heat the olive oil in a large skillet over medium-high heat until very hot or build a medium-hot fire in a barbecue. Generously season the meat on both sides with salt and pepper.

Cook the burgers in the skillet, turning once or twice, 7 to 10 minutes for medium-rare. Do not press down on the patties. With a large spoon, baste the burgers several times with the fat in the pan.

As the burgers cook, toast the buns. Brush them with olive oil and toast them in a toaster oven or under the broiler, about 5 inches from the heat, until lightly toasted. Or toast them on the outer perimeter of the grill rack.

For the last minute of cooking, drape a slice of cheese over each burger to melt. Then remove the burgers to a warm platter, keep warm, and let rest several minutes while dressing the buns.

Moisten the bun bottoms with a little of the braising liquid. Arrange the lettuce and tomato slices on each. Place the burgers on top, close with the bun tops, and serve immediately. Serve the remaining sauce on the side as a dip for fries.