

The Bohemian Cheeseburger

Servings: 1

INGREDIENTS

- 1/2 lb 75/25 ground beef patty
- 2 ea Wisconsin smoked provolone, thick cuts from loaf
- 1/2 c buttermilk
- 1 T mayonnaise
- 1 T burger juice (see right)
- 1 T margarine, solid
- 1 ea ciabatta roll
- romaine lettuce/tomato/red onion/
dill pickle chips

PREPARATION

Grill burger and spray with burger juice during the cooking process. Melt margarine and brush ciabatta roll, grilling roll until golden. Pour buttermilk into bowl. Cut smoked provolone into 1/8-in thick slices. Dip provolone in buttermilk then into dredging flour; repeat process. In 350° fryer, fry provolone until golden brown. Apply mayonnaise to ciabatta roll; place grilled burger on roll. Add two slices battered provolone cheese. Top with lettuce, tomato, onion and pickle chips.

Burger Juice

INGREDIENTS

- 1 T liquid smoke
- 1/2 c soy sauce
- 1 1/2 c Worcestershire sauce

Dredging Flour

INGREDIENTS

- 1/2 c flour
- 1 t salt
- 1 t black pepper
- 1/2 t chopped parsley
- 1/2 t paprika

Chef: Shea McClain • **Restaurant:** The Help Desk • **Location:** Kosciusko, MS

