



LE CORDON BLEU DE PARIS®
PRESENTS RECIPES BY CHEF MATT KUERBIS
JUNE 30, 2021



Summer Sliders with Fresh Mayo and Caramelized Onions

Sliders

Hamburger meat - 2 ounces per burger (use an 80/20 blend)

Cheese (Cheddar, Havarti and pepper jack are good choices, but any kind will work)

Tomato

Iceberg lettuce, rinsed and torn into slider sized leaves

Slider buns (I like the type that are baked together)

Ketchup, mustard or barbecue sauce

1. Form ground beef into 2 ounce balls and press them into small patties. Season with salt and pepper or your favorite BBQ rub and set aside to allow the seasoning to penetrate.
2. Prepare sides
 - a. Slice tomato
 - b. Rip small pieces of lettuce, rinse, and pat dry with paper towels (I prefer the crunch of this lettuce)
 - c. Slice cheese (if not already sliced)
 - d. Spread mayo on the bun and put ketchup, mustard, or BBQ sauce on the other side
3. Heat skillet to medium high and add a small bit of high temperature cooking oil. Cook burgers for 1.5 to 2 minutes per side. Once you flip the burger, place cheese on the top. *Cook the burgers to an internal temperature of 125 degrees.
4. Place the burger on the slider bun and place the bun in the pan to toast the outer layer of the bun. Cook for 30 seconds then flip over to cook the other side of the bun. Remove and open the burger to add the tomato, lettuce and onions for a completed slider.

**I like to use a thermometer to know exactly what the internal temperature is. Sliders cook fast and the residual heat will continue to cook the burgers through.*

Slider Variations

- Roasted red pepper
- Avocado
- Grilled mushrooms
- Fried egg
- Sliced and grilled peach or nectarine





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Mayonnaise

- 1 egg yolk
- 2 teaspoons lemon juice
- 1 teaspoon Dijon mustard
- ¼ teaspoon kosher salt
- 1 teaspoon cold water
- ¾ cup neutral oil

1. Combine yolk, lemon juice, mustard, salt and cold water into a bowl, whisk until incorporated.
2. Slowly drop in oil, drop by drop until incorporated and increase the rate of drizzle being sure to incorporate all oil as you go. If mixture becomes too thick add a 1/4 tsp of cold water to loosen up the mayo.
3. Whisk until all oil is incorporated.

Caramelized Onions

- 3 to 4 medium or large yellow onions
- 1 tablespoon butter
- 1 tablespoon extra virgin olive oil
- Salt
- Sugar, optional

1. Slice onions into halves, then slice in an arch over the top of the onion. Slice into thick slices because the onions will cook down considerably. 3 large onions will make approximately 1 cup of caramelized onions.
2. Melt butter in a large skillet and add olive oil. After butter has melted, add the onions and cook over medium heat for 10 minutes. Add salt to taste. You can add sugar (1/2 tsp) to assist with caramelization at this point. Reduce the heat to medium low to low and cook for up to 30 minutes longer. At any point the onions are ready to eat, but the longer you cook them the deeper brown and tastier they will get.

