



Tommy's Chili Burger



Ingredients, Burger:

- 1 pound ground beef chuck
- 1 teaspoon kosher salt
- 1 teaspoon course ground black pepper
- 2 cups Tommy's Chili
- 4 slices extra sharp American cheese , doubled slices or thick slices
- ½ cup large dill pickle slices
- ½ cup white onions , diced
- 4 slices beefsteak tomato
- 1 teaspoon yellow mustard
- 4 white hamburger buns

Ingredients, Chili:

- 1 pound ground beef, (85/15)
- 1 large carrot
- 3 tablespoons chili powder
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon kosher salt
- ½ teaspoon black pepper
- ¼ teaspoon cayenne pepper
- 2 tablespoons masa harina
- 2 cups beef broth (or 2 cups water or a combination of water and broth instead)
- 1 tablespoon white vinegar
- ¼ cup flour

Method, Burger:

1. Form the ground beef into four patties, press your thumb into the center of the patty to make an indent (this prevents the patty from becoming misshaped).
2. Season patties with salt and pepper, and set aside in refrigerator.



3. Prepare Tommy's Chili, let sit off heat and cool down while grilling burger patties (Reheating makes it more authentic and thick).
4. On high heat, cook the beef patties for 3 minutes on each side.
5. Reheat Tommy's Chili and assemble burgers according to note below.

Method, Chili:

1. Add your carrots to a food processor until they are very finely chopped and the food processor stops making them smaller. Use a spatula to clean the food processor and get all the carrots.
2. Add the ground beef and carrots to a large Dutch oven on medium-high heat and cook until the beef is no longer pink, breaking it apart as you go, about 5-6 minutes. You will want to make sure to have brown meat for safety.
3. Lower the heat to medium and add in the chili powder, paprika, garlic powder, onion powder, salt, black pepper, cayenne pepper, and masa harina, stirring well to combine.
4. In a small cup whisk together the beef broth, vinegar, and flour until the flour is completely absorbed, then add the brown roux into the pot.
5. Reduce heat to a simmer and cook for an additional 30 minutes to thicken.

To Assemble a Tommy's Chili Burger:

Bottom Bun
Hamburger Patty
1/2 Cup Tommy's Chili
Slice Extra Sharp American Cheese (if using)
Diced White Onions
Slices of Dill Pickles
Large Slice Beefsteak Tomato
Yellow Mustard
Top Bun