

like Nanbu.

**SUGGESTED SAKE PAIRING:** Go with the middle road here and pair with a neutral sake

serve.

**FRIENDS FACTOR:** People love to get their hands into the fun. You can either prep the patties ahead, or have a friend or two form the patties and another grill-master cook the patties and

ketchup and mustard. Top with the bun and serve.  
— about 155-160 degrees internal temperature. Place each patty on a bun and top with pickles, on one side for 2 minutes and flip, repeating on the second side. Cook to medium temperature the beef into 1 oz patties. To cook: preheat a grill or large sauté pan over medium-high heat. Cook chunky/smooth. In a large bowl, combine with the beef and season with salt and pepper. Form caramelized — about 20 minutes. Set aside to cool. Puree the onions in a food processor until lightly with salt and pepper. Reduce heat to medium. Cook until the onions have softened and Heat a large skillet over medium high heat. Add the onions and butter, stir to coat and season

## Handmade Angus Mini-Burgers

**MAKES 16 MINI-BURGERS**

- 3 large, sweet white onions, thinly sliced*
- ½ stick butter*
- 1 lb. of 20% lean ground Angus beef*
- Salt and fresh ground pepper to taste*
- 16 mini, soft white burger buns (available at most grocery stores)*
- Pickles, mustard and ketchup to garnish*



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