



Pop's Grillin' Gourmet Burgers With Lime Aioli and Sweet Potato Fries

Serving Size: 1 Burger

The quintessential distinction of Dad is his ability to grill. Throw on some patties and show off your skills!

Pairing *Baba's Bourbon Brine, Chardonnay, Cabernet Sauvignon, Zinfandel, Beer (Duh)*

Ingredients

- 2lb ground angus beef
- Thick sliced cheese (Dad's Choice)
- 1 egg
- 1 Tbs. olive oil
- 2 Tbs. chopped garlic
- Salt and pepper
- Cooking spray
- Package of sweet potato fries
- 3 Tbs. mayonnaise
- 1 Tsp. lime zest
- Half a lime, juiced
- Brioche buns, or onion rolls
- Beefeater tomato, sliced
- Red onion, sliced
- Pickles
- Butter or Boston lettuce
- Condiments: ketchup, mustard, mayo

Equipment

- Grill
- Tongs
- Burger Pan
- Thermometer
- Mixing Bowl
- Dip Bowl



BLUE FROG PARTY CLUB

Directions

- 1 Turn on the grill, set to medium heat. Turn on the oven, set to 425°F. Prep the ground beef. In a medium mixing bowl add the ground beef, olive oil, cracked egg, 1 Tbs. garlic, and salt and pepper. Mix well. Using your hands form into patties, about the size of your palm. Using a knife, cut each patty open, and place some sliced cheese in the middle, then close them so that the cheese is on the inside of the burger.
- 2 Throw the burgers on the grill. Total cooking time should be 6-8 minutes per side. While the burgers cook, prep the fries. Pour out the package of fries over a baking sheet covered in cooking spray. Spray the fries with the cooking spray and season with salt and pepper. Use some red pepper if you want a little more kick! Put the tray of fries in the oven for 12-14 minutes, checking periodically. Now go flip the burgers!
- 3 Next, make the aioli. In a small dip bowl, combine mayo, lime zest, lime juice, garlic, and season with salt and pepper.
- 4 Once the burgers and fries are done, remove from heat and setup your serving station! Offer guests to make their own burger with condiments, the aioli, lettuce, tomato, pickle and anything else you have lying around!

Fun Fact

- ✓ While there are many origins of the hamburger (and often disputed), the most popular version originates from a restaurant in New York City in the late 1800s. A cook placed a Hamburg steak (from Hamburg, Germany) on two loaves of bread. The Hamburger was born!



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