



Miami Frita Burger

Ingredients needed for Miami Frita Burgers

- 1 package of Aunt Millie's Hearth Artisan Style Hamburger Buns
- 1 pound ground beef
- 2 yellow onions
- 4 Swiss Cheese slices
- 1 package (28 ounces) frozen shoestring fried potatoes
- 4 tablespoons unsalted butter, divided into 4 pats
- Frita Sauce
- Frita Seasoning



Frita Sauce

- $\frac{3}{4}$ cups water
- $\frac{1}{4}$ cup of apple cider vinegar, can substitute white vinegar
- 1 teaspoon olive oil
- 3 tablespoons tomato paste
- 3 tablespoons brown sugar
- 1 teaspoon pepper
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon oregano
- $\frac{1}{4}$ teaspoon cumin
- $\frac{1}{4}$ teaspoon paprika
- 1 tablespoon Sriracha or hot sauce, to taste

Frita Seasoning

- 1 teaspoon paprika
- 1 teaspoon salt
- 1 teaspoon garlic powder

- 1 teaspoon onion powder
- ½ teaspoon oregano
- ½ teaspoon cumin
- ½ teaspoon black pepper

Directions | Yield: 4 Servings of Miami Frita Burgers

1. In a saucepan, combine all ingredients needed for the Frita Sauce and boil. Reduce to a simmer, stirring occasionally, until the sauce thickens (approximately 15 minutes). Remove from heat and allow to cool. Once cooled, place Frita sauce into a squirt bottle for easier use.
2. In a mixing bowl, thoroughly combine all ingredients needed for the Frita Seasoning.
3. Grate 1 medium yellow onion, strain the liquid, and place on a paper towel to dry. Finely dice the remainder of the onion and set aside.
4. Divide ground beef into four-ounce patties. Gently mix 2 teaspoons of Frita Seasoning and the grated onions, Be careful not to over-mix. Shape the ground beef into thin patties roughly the size of the bun or a little larger.
5. With a fork, create small hole marks throughout the patties. This will allow steam to rise through the meat.
6. Season both sides of the patties with Frita Seasoning. Place in the refrigerator to rest.
7. Prepare Shoestring Fried Potatoes according to package directions; make sure to get them crispy. Place potatoes on a paper towel lined paper plate and sprinkle with Frita Seasoning.
8. Heat a large cast iron skillet over medium heat and place the 4 pats of butter around the skillet, allowing them to melt and coat the bottom of the skillet. Once the butter is melted, add patties to the cast iron skillet.
9. Flip burgers after 3-5 minutes, add diced onions and Frita Seasoning, and press down with a spatula.
10. While burgers are cooking, spread butter on the insides of the buns and toast, and make sure not to over-toast the buns.
11. Reduce heat to low and cover the skillet, allowing it to cook for approximately 2 minutes.
12. Remove the cover and add Swiss cheese to each burger. Cover again, allowing the cheese to melt.
13. Once the cheese is melted, remove the burgers from the skillet and place on the bottom buns. Layer on Shoestring Potatoes, Frita Sauce, and top with the other bun.
14. Savor the flavor and enjoy your Miami Frita Burger!

Submitted by Dr. Tailgate

