



*Brandon Rodgers'*

*Recipe*

# BRANDT BURGER

WITH MILK BUN  
AND SPECIAL SAUCE





## Recipe

### BRANDT BURGER: WITH MILK BUN AND SPECIAL SAUCE



#### COMPONENTS:

- Brandt Burger “Smash” patty
- Milk Bun
- Brandt Beef bacon  
(lay a single layer on a sheet tray with foil and bake in oven at 400°F for 20 minutes)
- Special sauce
- American cheese
- Lettuce - romaine hearts, thinly sliced

#### BURGER INGREDIENTS:

- 1 Brandt burger ½ pound patty
- Kosher salt
- Black pepper (freshly milled)

#### BURGER TECHNIQUE:

##### STEP 1

- Cut the patty in half creating 2, ¼ pound portions.

##### STEP 2

- Form ¼ pound balls.

##### STEP 3

- Gently smash the balls to form uneven patties.
- Place in the fridge.

##### STEP 4

- Season one side with kosher salt and fresh ground black pepper.

##### STEP 5

- Prepare charcoal coals and put a few pieces of wood chunks to get the temperature of BBQ to a steady 600°F. Clean and oil the grate.

##### STEP 6

- Cook one side of the patties with the lid closed for about 2-3 minutes.
- “Kiss” the other side of the patties for about 1 minute.

##### STEP 7

- Remove from the grill.
- Place on a rack and put 1 slice of cheese on each patty.



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## Recipe

### BRANDT BURGER: BURGER TECHNIQUE – CONTINUED

#### STEP 8

- Place 2 slices of Brandt Beef bacon on each patty.

#### STEP 9

- Cut the Milk bun in half.
- Place on the grill to toast and get slightly charred hatch marks.

#### STEP 10

- Place the burger back on the grill, but on the side of the grill using indirect heat to melt the cheese and crisp the bacon.

#### STEP 11

- Spread the special sauce on the bottom and top of the bun.

#### STEP 12

- Place the shredded lettuce on the bottom bun.  
Good amount.

#### STEP 13

- Double stack your patties (with cheese and bacon).

#### STEP 14

- Place your top bun on and enjoy.



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## Recipe

### BRANDT BURGER: MILK BUN INGREDIENTS & TECHNIQUE



#### INGREDIENTS:

- 75g (½ cup + 1tbsp.) Bread flour
- 75g (⅓ cup) Water (boiling)
- 350g (1 ½ cup) Whole milk (warm-microwave)
- 5g (1 tsp.) Instant dry yeast
- 30g (1 tbsp.) Sugar
- 425g (3 ½ cups) bread flour
- 9g (2 tsp.) salt
- 30g (1 tbsp.) vegetable shortening
- Roasted sesame seeds

#### EGG WASH:

- 1 whole egg
- 10g (1 tsp.) whole milk
- .5g (¼ tsp.) kosher salt

#### TECHNIQUE:

##### STEP 1

- Pour boiling water over flour and stir with a wooden spoon until it is mixed well.

##### STEP 2

- Wrap in plastic and allow it to come to room temperature.

##### STEP 3

- Combine warm milk, yeast and sugar.
- Whisk gently to dissolve.
- Add the cooked flour and water to the milk.

##### STEP 4

- Add flour, salt and shortening.

##### STEP 5

- Mix on medium speed with a dough hook for approx. 5 minutes.
- Shape into a ball, place in a bowl, wrap with plastic wrap and allow to proof for 45 min. at about 75-80°F.
- After 45 min. take the dough out, flatten it and shape it into a ball again.
- Wrap in plastic and allow it to proof for 45 min. at about 75-80°F.

##### STEP 6

- Divide dough into 100g portions.

##### STEP 7

- Shape into balls.



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### BRANDT BURGER: MILK BUN TECHNIQUE—CONTINUED

#### STEP 8

- Place the balls on a parchment paper or foil lined sheet tray sprayed with vegetable oil spray.
- Keep about 3" apart from each other.
- Spray the dough balls with vegetable oil.
- Wrap tightly with plastic and allow it to proof for 30-45 min. at about 75-80°F.

#### STEP 9

- Remove the plastic wrap.
- Spray your hand with vegetable oil and gently and evenly press the dough flat. NOT too flat just to release some air.

#### STEP 10

- Brush with egg wash.
- Sprinkle with roasted sesame seeds

#### STEP 11

- Bake at 375°F for 15 minutes.
- Rotate.
- Turn the oven down to 350°F and bake for 10-15 more minutes.

#### STEP 12

- Remove from the tray and rest on a rack.

*Note: Buns are good to keep for 3 days in a ziploc bag and recommend to microwave briefly or gently griddle.*



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## Recipe

### BRANDT BURGER: SPECIAL SAUCE



#### INGREDIENTS:

- 90g (3 tbsp.)  
Dill relish – dry weight after pressing liquid out
- 90g (3 tbsp.) Mayonnaise
- 90g (3 tbsp.) Ketchup
- 30g (1 tbsp.) Mustard – yellow
- 1g (¼ tsp.) Onion powder
- 1g (¼ tsp.) Garlic powder

#### TECHNIQUE:

##### STEP 1

- Press out liquid from dill relish through a strainer.
- Combine all ingredients and mix.
- Chill in the refrigerator until ready to use.



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