



Brandon Rodgers'

James Beard Nominated
Best Chef of California

Recipe

CAMELIZED ONIONS

**GOOD ON BURGER
OR A SIDE TO A STEAK**

Brandt Beef Recipe Collection





Recipe

CARAMELIZED ONIONS GOOD ON BURGER OR A SIDE TO A STEAK



INGREDIENTS:

- 3 (8oz.) Brandt Beef Prime Filet Mignon
- 3 (5g) pieces Ginger – peeled, sliced
- 3 (5g) pieces Scallion
- 3 Garlic cloves - peeled, crushed
- 15g Vegetable oil
- Kosher salt
- Black peppercorn freshly milled

EQUIPMENT:

- Pot
- Spatula

TECHNIQUE:

- Combine all ingredients and cook over high heat for 5 minutes stirring frequently.vfv
- Reduce heat to medium-low and cook for 5 more minutes stirring frequently.
- Reduce heat to low and cook for 15 minutes, stirring frequently and adding 2 tbsp. water everytime the pan gets too dry.
- After 15 minutes. transfer onions to the burger/plate or serving vessel. If you are not using them right away, chill and store in the fridge.

Note: Brandt beef bacon fat can be replaced with olive oil or butter.



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Learn more about Brandt Beef and find new recipes:
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