



Cheesy Shoestring Burgers

45 min | serves 8

Ingredients

For The Shoestring Potatoes

- 2 russet potatoes
- 1 white onion
- 1 cup of vegetable oil for frying, or more as needed

For the Burgers

- 1 pound ground beef
- 1 pound ground pork
- 1 ½ teaspoons kosher salt
- Black pepper, to taste
- 1 Nature's Own Perfectly Crafted Brioche Hamburger Bun, lightly toasted
- Butter or Bib Lettuce
- 1 slice Tillamook Farmstyle Medium Cheddar Cheese
- 1 tablespoon Hellmann's or Best Foods Real Mayonnaise

Directions

1. Peel the potatoes and shred them on a box grater or thinly slice with a knife or vegetable peeler. Rinse them in a bowl of cold water, pour out the cloudy water, and repeat until the water is clear. Just before frying, drain them in a colander and dry them by squeezing between clean absorbent dish towels. Drying allows them to fry crisp and brown. Next, pour oil into a non-stick skillet over medium-high heat and fry the potatoes until they're golden brown. Transfer the potatoes to a paper towel-lined plate and season with salt. If needed, work in small batches.
2. Make the meat mixture in a large bowl. Combine both ground meats with salt and pepper to combine. Form the meat into 8 thin patties.
3. Grill the patties in batches on a preheated grill until between medium and medium rare. Season with salt and pepper, to taste. Flip the patties after a few minutes and continue to cook on the opposite side. As they approach your desired temperature, add a slice of Tillamook Cheddar Cheese and gently melt by covering the patties with a lid for approximately 15-30 seconds.
4. To assemble, add 1 tablespoon Hellmann's or Best Foods Real Mayonnaise to the Nature's Own Perfectly Crafted Brioche Hamburger Buns. Starting from the bottom, add lettuce, tomato, a generous helping of shoestring fries, then the burger patty. Finally add the top bun. Repeat with the remaining burgers.
5. Serve immediately and savor the summer moment at its finest.