



Cedar River Farms® Burger

Oven Roasted Tomatoes, Fried Egg and Pica-Pica

Ingredients:

- 4 each Cedar River Farms ground chuck hamburger patties, 8-9 oz. each
- Salt, freshly milled pepper
- 4 rustic hamburger buns, toasted
- ¼ cup butter, soft
- Green leaf lettuce, 4 leaves
- 4 eggs, fried sunny-side up or over easy in a bit of butter, hold on side
- 4 fresh, ripe plum tomatoes, split in half
- 2 oz. olive oil

Method: Preheat oven to 275 degrees F. Toss tomatoes in oil and bake on a sheet pan cut-side up until collapsed and looking like plump sun-dried tomatoes.

Pica-Pica:

- 1 cup sun-dried tomatoes in oil
- 1 clove garlic
- 2 tbsp. minced hot cherry peppers
- ¼ tsp. dried oregano
- ¼ tsp. dried basil

Method: In a food processor, process sun-dried tomatoes with the garlic clove to a rough paste. Remove to a bowl and mix in hot cherry peppers, dried basil and oregano.



Directions:

In a preheated, medium-hot heavy skillet or grill, season and cook the burgers with a wisp of oil for 3 to 4 minutes per side for medium-rare or another minute or 2 for medium or medium-well. Build burger by placing a leaf of green leaf lettuce on bottom of each bun. Top with two pieces of the oven-dried tomato. Top with burgers. Place a fried egg on each burger and a tsp. of pica-pica. Lastly, place the toasted bun top. Serve with or without French fries. Serves four.



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