



BAR TARTINE BURGER

Serves 4

Starting in 2009, I was the chef at Bar Tartine, a San Francisco bistro owned by Chad Robertson and Liz Prueitt. The burger at Bar Tartine was the beginning of a burger mantra: *thoughtful, reductive simplicity*. Here's what I mean by that phrase. There are a finite number of components in a burger. Meat, bread, vegetables, condiments, maybe cheese. Pursuing a better burger requires considering each individual component and making it the best possible version of itself. It was at Bar Tartine that I started honing in on each of the individual components. I became an agent in the creation of the ingredients: making the precise pickles I wanted, using aged beef, experimenting with a cheddar-mayo, and using buns baked daily from Tartine Bakery.

1 ½ pounds freshly ground grass-fed beef

½ onion, cut into ¼-inch rings

1 teaspoon sherry vinegar

Kosher salt

4 brioche buns

2 tablespoons unsalted butter, at room temperature, plus another 2 teaspoons if using a stove top to cook the burgers

2 heads Little Gem lettuce

½ cup sliced dill pickles

¼ cup mayonnaise

Divide the beef into four 6-ounce balls, handling minimally. Put a sheet of plastic wrap over a 4-inch ring mold on a cutting board or other hard surface. Put a ball in the middle of the mold and gently press down with the palm of your hand, forming a patty that is 4 inches wide. Pop it out with the plastic wrap. Put the patties on a large dish or small baking sheet and refrigerate until ready to cook.

In a cast-iron pan or on a grill over high heat, cook the onion slices until charred on both sides, 2 to 3 minutes. Remove from the heat, transfer to a small bowl, and toss with the sherry vinegar. Set aside.

Salt both sides of each patty.

Before you begin cooking the burgers, get the buns toasting. Heat a cast-iron skillet or similar surface over medium-low heat. Slice the buns in half horizontally. Smear the 2 tablespoons of butter on the buns and place, butter side down, on the hot surface, working in batches if necessary. Toast until golden brown, 6 to 8 minutes, adjusting the heat if necessary. You want to do your best to time their completion to the burger cooking.

While the buns toast, cook the patties.



To cook on a grill: Cook the patties over high heat for 2 minutes, then flip and cook for another 2 minutes, until medium-rare.

To cook on a stove top: Heat a large cast-iron pan over high heat. Spread 1/2 teaspoon of butter on the bottom of each patty. Add the patties and cook for 2 minutes, then flip and cook for another 2 minutes, until medium-rare.

Place a heaping forkful of onions and pickles on a bottom bun and top with a patty and several big leaves of lettuce. Spread 1 tablespoon of mayonnaise on the top bun and cap it off. Repeat with your other burgers. Eat immediately.

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