

WOLFGANG
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Wolfgang's Signature
Wagyu Kobe-Style Beef Burgers



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Cook From Frozen! (They're better that way!)

In the kitchen use a heavy skillet, like my cast iron grill pan, over high heat.

On the patio a very hot charcoal, or gas grill will do the trick. Either way, arrange the burgers on the heat, spaced apart, and press down gently to create an even surface contact. This will help create a charred and crusty exterior. But don't press down again after the initial set because you'll press out the juices.

Seasoning Season both sides of the burgers with freshly ground salt and pepper, using a mix of black, white and pink peppercorns. You'll be amazed at how delicious and complementary the pepper is to this Black Angus beef. The buns need a little

seasoning too; just brush cut side with butter, mayonnaise or olive oil before grilling.

Cooking Time The burgers only need 3 to 4 minutes per side for medium rare; cook longer if you prefer them more well done.

Grill Your Buns While resting the Burgers

Arrange burgers on a plate or platter and grill the buns. The buns will brown quickly. Turn the buns over to grill both sides for a crispier and hotter finish. Grilling the buns will allow the burgers to rest for a few minutes for eating.

Dressing Suggestions If you're grilling for a group, create a condiment buffet so your friends can dress their own. Lettuce, tomato and onions are mandatory as are ketchup and mustard. Simple variations like Dijon mustard, BBQ sauce and grilled onions and sweet peppers will make your buffet more gourmet.