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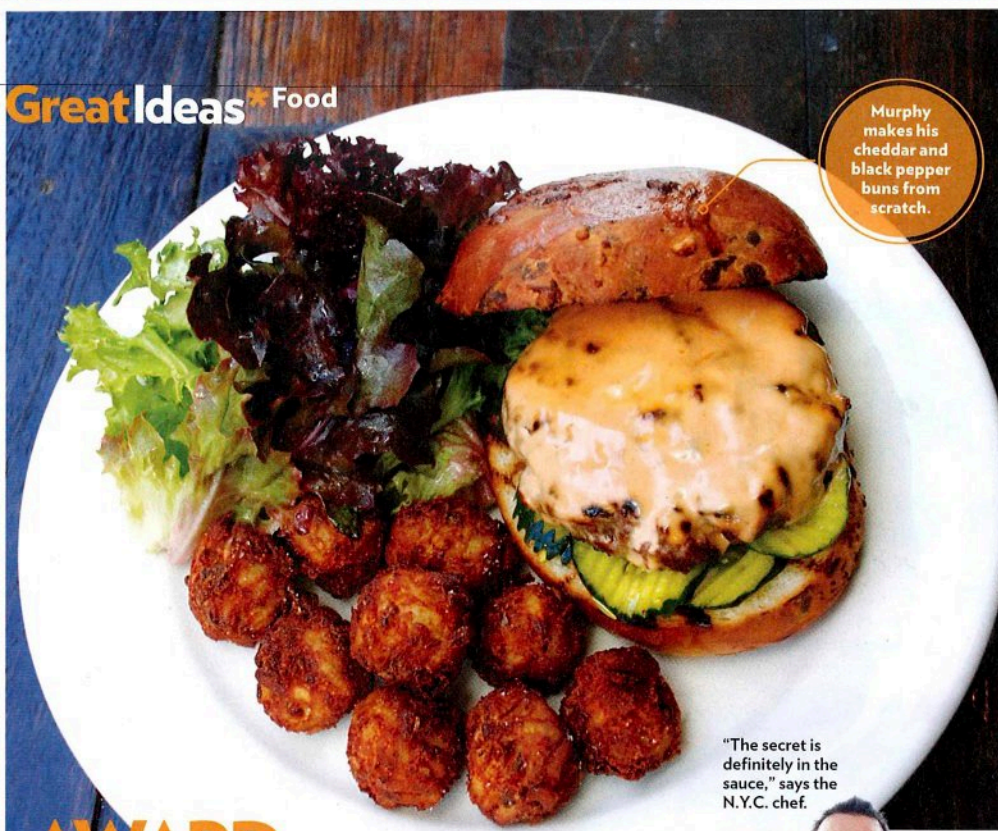
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Great Ideas *Food



Murphy makes his cheddar and black pepper buns from scratch.

"The secret is definitely in the sauce," says the N.Y.C. chef.

AWARD-WINNING BURGER

Chopped star Marc Murphy wowed the judges at the South Beach Wine & Food Festival's Burger Bash



THE BIG MARC Serves: 6

SPIKED KETCHUP

- 1/2 cup mayonnaise
- 1 tbsp. Dijon mustard
- 1 1/2 tsp. roasted garlic
- 3/4 cup ketchup
- 5 tbsp. vodka

- 2 1/2 lbs. 80/20 ground beef, formed into 6 1/2-in. thick patties
- Salt and pepper
- 2 tbsp. canola oil

- 6 potato rolls
- 6 tbsp. melted butter
- 6 slices cheddar cheese
- Black pepper
- 36 slices bread-and-butter pickles
- 12 tbsp. spiked ketchup

1. In a bowl, combine mayonnaise, Dijon mustard and roasted garlic. Add ketchup and vodka and mix

2. Season patties with salt and pepper and coat with oil. In a very hot skillet or on a grill, sear patties for 4 minutes on one side. Flip and cook for 2 more minutes. Remove from heat and keep warm. Wipe out skillet.

3. Brush potato rolls all over with melted butter. Toast on both sides, in the skillet

or on the grill. Put 1 cheese slice on top half of roll. Grind some black pepper over cheese and put in toaster oven or back on grill until cheese melts, 1 minute.

4. Place 6 pickle slices on each bottom roll, top with hamburger, and spoon 2 tablespoons spiked ketchup on burger. Top with other half of roll.

PHOTO: MICHAEL MCCARTHY/GETTY IMAGES; WORD: RED EYE

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