

Betty's Version of The "Big Brown" (Hamburger)



Published on 19 Aug 2012

In this video, Betty demonstrates how to make the "Big Brown," a hamburger we enjoyed on our recent visit to Wallace Station Restaurant in Versailles, Kentucky. This hamburger was designated as one of Guy Fieri's top 5 hamburgers on his Food Network TV show, "Diners, Drive-Ins and Dives." I hope you like it!

Ingredients (for one "Big Brown"):

- 1 hamburger-style sandwich bun
- ¼ pound ground beef (85% lean)
- salt and pepper, to taste
- White Cheddar Mornay Sauce/Spread (recipe available in bettyskitchen)
- 2 slices crisp bacon, cut into halves
- 2 thin slices tomato
- 2 very thin slices of deli ham, folded over

Season ¼ pound of ground beef with salt and pepper, to taste. Form into a round pattie of even thickness. Grill on an electric kitchen grill (such as a George Foreman Grill) until done to your taste. Remove from grill and drain on paper toweling. Now assemble the "Big Brown:" Spread White Cheddar Mornay Sauce/Spread on the inside of the top and bottom of the hamburger bun. On the bottom half, place 2 slices crisp bacon, cut in half. On top of the bacon, place two thin slices of tomato. On top of the tomato slices, place 2 very thin slices of deli ham, folded over. Next, add grilled and drained ¼-pound hamburger. Cap burger with top half of the spread hamburger bun. Voila! The "Big Brown!" Serve with a dill pickle spear and ridged potato chips. I really enjoyed this hamburger; I can see why Guy Fieri picked it as one of his favorites! I hope you enjoy it! --Betty ♥♥♥♥♥