

SMOKED WAGYU BURGERS W/WAGYU FAT FRIES



TIME TO PREPARE
20 minutes



COOK TIME
1.5 Hours



SERVING
6 People



PREPARED BY
Frozen_Smoke_BB
Q

Ingredients

2 Pounds	Wagyu Burger
2	Eggs
1	Tomato
1	Large Onions
6 Pack	Hamburger Buns
5	Large Potatoes
¼ Cub	Worcestershire
8 oz	Wagyu Beef Fat
6 Slices	Cheese
¼ Cup	Veggie Oil

Steps to Cook

- 1) Mix Burger, Eggs, Worcestershire all together until is semi sticky
- 2) Form 6 Big Burger Patties
- 3) Set Smoker on 185 and place burgers on the smoker until they reach 125. Flip at 125 and add cheese
- 4) Slice Potatoes into fry shapes
- 5) Toss Fries with oil and salt
- 6) Place fries in oven at 475 “Tip use parchment paper on pan”

7) Remove from oven when Fries are semi Crispy on the bottom.

8) Render down your Wagyu Beef Fat in a pan. Needs to be a liquid.

9) Place fries into Wagyu Beef Fat to finish crisping them

10) Pull Burgers off when they reach 140 degrees

11) Slice Veggies and Build Your Burgers