

HAMBURGER BUNS

10 buns | 40 mins. | 450°

INGREDIENTS

2 T instant yeast

1 C & 2 T warm water (110-115°)

1/3 C oil

1/4 C sugar

1 egg

1 tsp salt

3- 3 1/2 C all-purpose flour

Egg Wash: 1 egg & 1 T water (whisked)

DIRECTIONS

Dissolve yeast in warm water. Add oil and sugar. Let stand for 5 min. Add egg, salt and enough flour to form a soft dough. Turn out dough onto floured surface and knead until smooth and elastic (3-5 min). Divide into 10 pcs Shape into balls. Space 3 inches apart on tray lined with parchment paper. Cover with towel. Let rest 10 min. Place dough balls in oiled 12-inch round cast iron dish and let rise until doubled in size of even with top of the dish. Brush bun tops with egg wash. Bake at 450' in brick oven for 14-16 min. Rotate dish in oven as needed to evenly brown bun tops.

Cook's Note

For some extra crunch, cut cooked buns in half, then place cut side down on Tuscan grill in brick oven for 1-2 minutes.

To save time, place dough balls into oiled round glass or metal pan. Seal with foil or plastic wrap and refrigerate or freeze. When ready to use, place balls into oiled cast iron dish, thaw, and let rise. Ready to bake!

HAMBURGERS

10 hamburgers | 6-8 mins. | 500-600°

INGREDIENTS

3 lbs hamburger

1/2 tsp onion powder

1/2 tsp celery salt

1/2 tsp garlic salt

2 C bread crumbs

DIRECTIONS

Mix ingredients. Separate into 10 even balls and hand press into patties. Lightly oil Tuscan grill top to help keep burgers from sticking. Place burgers on grill. Turn burgers after 3 min. Cook another 3-4 min and check burger with meat thermometer. (Med rare 130-135, Med 135-140, Med well 145-160). Let burgers rest covered for several min after cooking to retain even flavor and moisture.

Cook's Note

Use a metal spatula to help loosen burgers and metal tongs to turn burgers during the cooking process.

Do not press down on burgers as they are cooking. This will cause the juices to flow out which causes the burgers to become dry.