

# EATS & CRAFTS

## WAFFLE BURGER

Recipe Courtesy: Chef Xavier Delossantos, Eats & Crafts

- 8 oz. Beef Patty
- 2 Pearl Sugar Waffles
- 2 Slices of Bacon
- 1 slice sharp Cheddar
- 1 Cup Seasoned Flour
- 2 oz. Chipotle Aioli
- 1 oz Arugula
- 1 Egg
- 2 oz. Bourbon Maple Syrup

1. Heat grill to medium high heat, once grill is hot sear beef on either side approximately 6 minutes to get a perfectly medium rare burger.
2. Deep fry Pearl Sugar Waffles for approximately 2 minutes
3. Dredge wet bacon in Seasoned flour and deep fry for approximately 2 minutes until golden brown.
4. Once Waffle is Deep fried add Chipotle aioli to the bottom bun and place 1 oz of arugula on top of the aioli.
5. Melt the slice of cheddar on top of the burger
6. While The cheese is melting cook the egg in small saucepan on low heat until over medium
7. Once egg is cooked and cheese is melted on the burger place the burger on top the arugula, add deep fried bacon and over medium egg
8. Pour Bourbon Maple syrup over top of the egg and place the other waffle on top as the top bun.

### Chipotle Aioli Recipe

- 2 oz Chipotle chili
- 2 cups of Mayo
- 1 tablespoon of Lime Juice
- 1 oz minced Garlic
- 1/4 tsp Cayenne
- Salt
- Pepper

1. Combine all ingredients in a medium bowl and whisk until fully incorporated.