



ROQUETTE
BURGER BISTRO

CHARLEVOIX

BACON JAM BURGER

Serving size: 4

INGREDIENTS

- 1 1/2 pounds ground chuck, formed into four patties
- 8 ounces Brie, sliced
- 1 cup baby arugula
- Bacon Jam (recipe to follow)
- 4 soft bakery rolls

PREPARATION

Preheat griddle to high. These burgers can be grilled, but a griddle or cast iron skillet works best. Split the ground chuck in to four equal pieces and bring it together to form a patty. Do not overwork the beef—the less you work it, the better. Sprinkle both sides of the burger liberally with salt only, then place on the griddle. Cook for 5-6 minutes on one side, then flip once. Do not press on the patty or flip repeatedly; it needs to sear on both sides.

Top each burger with 2 ounces of brie. Spread bacon jam evenly on both top and bottom bun. Add a fourth of the greens to the bottom of the bun, place the cooked burger on top, then the top bun.

BACON JAM

INGREDIENTS

- 1 pound thick quality bacon, diced into 1/2-inch pieces
- 1 large onion, peeled and thinly sliced into strips
- 1/4 cup extra virgin olive oil
- 1 cup apple cider vinegar
- 1 cup brown sugar
- 1 cup water

PREPARATION

In a sauté pan, cook the bacon, stirring occasionally, until it is crispy and the fat is rendered. In a saucepot, add the olive oil, onions, and heat on high. Add the bacon and the rendered fat immediately and cook for about five minutes or until the onions are soft. Add the water, vinegar and sugar, and heat on high to a boil. Let boil for five minutes and then reduce heat to medium. Cook for 20-25 minutes more, or until onions are translucent and liquid is reduce by half. Remove from heat and transfer to a food processor. Pulse until you have a chunky puree. Jam can be stored in the fridge for up to one month. Yields approximately 2 cups.

HAND-CUT FRIES

Serving size: 5-6

INGREDIENTS

- 2-3 pounds Yukon Gold potatoes, cut into 1/2-inch-thick fries
- sea salt or kosher salt

PREPARATION

These have to be made in a fryer with temperature control. Do not attempt in a pot.

Heat oil to 300 degrees. Fry the fries in small batches for 5 minutes, or until soft throughout. Transfer to a plate with paper towels and refrigerate for a half hour.

Now heat oil to 350 and fry a second time for 5 minutes, or until they reach desired doneness. Shake off excess grease, place in a mixing bowl, and toss with salt while still hot.



EXECUTIVE CHEF PAUL RAMEY

Paul Ramey began his career cooking in restaurants located in historic Charleston, South Carolina. He moved to Northern Michigan in 2002 and landed a position working directly with Larry

Forgione, considered the godfather of American cuisine. Ramey then worked at American Spoon, where he fell in love with the bounty of Northern Michigan food and the use of high quality, local ingredients to create memorable meals.

In 2010, he took his love of local ingredients and opened Roquette Burger Bistro, specializing in the use of local produce and grass-fed beef to craft seasonally inspired lunch fare.



Local Burgers Local Ingredients

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Roquette Burger Bistro

103 Park Avenue, Charlevoix, MI 49720 • (231) 237-9016

