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THE **L.A.**  
COOKBOOK

RECIPES FROM THE BEST  
RESTAURANTS, BAKERIES, AND BARS  
IN LOS ANGELES

*RIZZOLI*  
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# Everson Royce Bar / The Bar Burger

Humble and tasty, the Everson Royce Bar burger has no pretense to be anything other than a well-grilled quarter-pounder on a buttery domed bun. L.A.'s gladiatorial burger wars encourage a certain brand of showmanship, but for most home cooks, executing multiple impressive condiments just as often yields cold ingredients on a lukewarm patty. In contrast, Matt Molina's straightforward style tastes best straight off the grill or griddle, and because this classic version comes together quickly, it works.

## MAKES 4

### ERB DIJONNAISE

- 1½ cups canola oil
- ½ cup extra-virgin olive oil
- 2 egg yolks
- 2 teaspoons hot sauce
- 2 teaspoons Worcestershire sauce
- 1 tablespoon Dijon mustard
- 2 teaspoons fresh lemon juice
- 2 teaspoons very finely grated garlic
- 1 teaspoon (3 grams) Diamond Crystal kosher salt
- Ice water, as needed

### BURGER

- 1 pound prime ground chuck
- Salt and freshly ground black pepper

### TO ASSEMBLE

- 4 slices Tillamook cheddar
- 4 egg-brioche buns
- Canola oil, for griddling
- Dill pickle spears, for serving

To make the ERB Dijonnaise: In a measuring cup with a spout, combine the oils. In a food processor, combine the egg yolks, hot sauce, Worcestershire sauce, mustard, lemon juice, garlic, and salt. Process for 30 seconds. With the machine running, begin to pour in the oil, using the slowest steady stream you can manage. If oil begins to collect in the bowl at any time, stop streaming in the oil and allow the sauce to emulsify before adding more oil. If the Dijonnaise becomes too thick, add 1 tablespoon ice water to loosen. The desired consistency is rich and creamy, like a firm pudding, but not so stiff to form peaks. Transfer to an airtight container to chill. (The Dijonnaise will keep in the refrigerator for up to 1 week.)

To make the burger: Heat a grill or griddle. Cut a 6-inch square of waxed paper for each burger and line up the squares on a clean work surface.

Using a 4 ½-inch ring mold (or circles shaped out of foil), lightly shape even, flat patties from the ground beef on each square. Carefully unmold, and reshape if necessary. Season each well with salt and pepper. Stack the patties and paper for easy handling.

Lightly oil the griddle, then place the raw patties on the griddle, pressing down gently with the spatula so they sizzle lightly. After 3 minutes, flip and cook for 1 minute more before topping each patty with the cheddar. Griddle until the cheese starts to lose its opaqueness and the sides begin to wilt and collapse.

To assemble: Slice the brioche bun in half. Place both top and bottom, cut-sides down, on the griddle. Toast until they're crisp and almost fully browned. (There's enough butter in the brioche that they don't need any additional.) Using a spatula, remove to a plate or platter. Spread a heaping tablespoon of Dijonnaise over the bottom bun.

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## The Bar Burger

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Set one cheeseburger atop each Dijonnaise-smeared bun. Cap with the other half of the bun. Serve immediately with dill pickle spears as on the side.

### MASTERING THE BAR BURGER:

- Grinding the beef fresh does make a difference; at Everson Royce Bar, Molina uses a custom blend ground from prime chuck and extra sirloin fat.
- As the meat cooks, escaping water can cause the patty to rise slightly in the middle, like a muffin. Molina encourages you to press down lightly with a spatula—the telltale sizzle is steam escaping.
- Look elsewhere for mile-high jawbreakers: Molina based this recipe off of the thinner-patty burgers of his youth like Jim’s Burgers in the San Gabriel Valley.
- A good bun is a must. Don’t skimp on the brioche.

