



PennState Behrend

Clipper's Famous Anchor Burger

Ingredients: (4 portions)

- 4 - 5 oz. Burger Patties (ground chuck recommended)
- Worcestershire
- Seasoned flour (1 Cup flour, 1 Tbs. garlic powder, 1 Tbs. onion powder, 1 tsp. salt, 1 tsp. black pepper)
- 4 Slices of bacon
- 4 oz. Smoked cheddar (sliced)
- 4 oz. Onions fresh sliced
- 4 oz. Canned jalapenos drained
- 4 Large eggs
- 1 Cup of buttermilk (or make with milk and lemon)
- Hot sauce
- ½ Cup of mayonnaise
- 2 Cloves of garlic
- Rolls



First we need to make a few items:

- Cook off bacon (recommend to cook in oven)
- When the bacon is cooking take our peeled garlic cloves and coat them in olive oil. Place in the oven with the bacon and allow them to roast to a nice soft brown color.
- Slice the onions very thin and add them along with the jalapenos to the buttermilk. Add a few dashes of hot sauce and give them a good swirl.

Garlic Mayo:

After the garlic is nice and soft add it to the mayo and process it in a food processor until well blended. If you want to add some more flavor, add some of the oil from the roasting process.

Fried Jalapenos and Onions Straws:

After the onions and jalapenos have soaked in the buttermilk for a little bit, drain them. After they are drained, toss them in the seasoned flour. Fry at 350 degrees in neutral oil until golden brown. Set aside on paper towels.

Time to make the Famous Clipper Anchor Burger!

Step 1. Cook your burger on a grill or in a hot frying pan. Season each patty as it is cooking with Salt and Pepper and a dash of Worcestershire sauce. Cook to an internal temp of 155 degrees. Top with bacon and smoked cheddar to melt.

Step 2. Before your burger is finished cooking fry up the eggs over easy. When are eggs done place on top of burger patty.

Step 3. Toast your Buns and spread garlic mayo on both sides.

Step 4. Place your burger patty on top of the bun and top with fried onion straws and jalapenos.