



The Best Loco Moco



Ingredients:

- Freshly Cooked Rice
- Sunny Side Up Eggs

Burger Patty

- 1 lb Ground Beef
- 1 Egg
- ½ cup Onion Diced
- 1 heaping tbsp Mayonnaise
- 1 tsp Garlic Salt
- ¼ tsp Black Pepper
- ¼ cup Bread Crumbs
- Salt To taste upon cooking

Loco Moco Gravy

- 1 stick Butter
- ¼ cup All Purpose Flour
- 2 cups Beef Stock
- 1 tbsp Soy Sauce
- 1 tsp Browning Seasoning Sauce
- ¼ tsp Black Pepper

Sautéed Mushrooms

- 1 bundle King Oyster Mushrooms Thinly sliced
- 2 cloves Garlic Thinly sliced
- ¼ of Onion Thinly sliced
- 2 tbsp Neutral Oil
- 1 tsp Salt
- ¼ tsp Black Pepper

Method, Burger Patty:

1. In a bowl, combine ground beef, egg, onion, mayo, garlic salt, pepper, and breadcrumbs. Mix and let rest.
2. Get a handful of the burger mixture and shape it into a patty.
3. Pan-fry or grill the burger on high heat with a little oil.
4. Season the patties with salt, to taste.



Method, Loco Moco Gravy:

1. In a pot, melt butter and mix with flour to make a roux.
2. Add the beef stock gradually and mix until it thickens.
3. Season with soy sauce, seasoning sauce, and black pepper.
4. Continue to mix until the texture is thick enough to coat the back of the spoon.

Method, Sautéed Mushrooms:

1. In high heat, put oil, mushrooms, garlic, and onion in the pan, and do not move it. Let the mushrooms caramelize and develop flavor.
2. Season with salt and pepper then check if there is charring already before mixing.
3. Sauté until mushrooms are cooked.

Method, Combine:

1. On a plate, place a serving of rice and then a piece of burger on top. Drizzle with gravy then top with the vegetables and sunny side-up eggs.
2. Serve immediately and enjoy!