

## Galactic Enigma Burger Recipe for Beginners

### Sacred Components:

- 1 Long Green Pepper, the fruit of the earth
- 1 Yellow Onion, the bulb of flavor
- 1 spoon of Fry Seasoning, the dust of spice
- 10 ounces of Ground Beef, the flesh of the bovine
- 2 Demi-Baguettes, the staff of life
- 1 Beef Stock Concentrate, the essence of the beast
- 2 dollops of Dijon Mustard, the tang of the gods
- ½ cup of Mexican Cheese Blend, the curdled milk of the cow
- 1.5 ounces of Blue Corn Tortilla Chips, the crunch of the harvest
- 1 dash of Hot Sauce, the fire of the dragon
- Salt, the white gold of the earth
- Pepper, the black pearls of spice
- 1 spoon of Cooking Oil, the liquid of lubrication

### Sacred Ritual:

1. Begin by preheating thy oven to 450 degrees, as hot as the desert sun.
2. Cleanse the long green pepper and slice it into thin strips, and do the same with the yellow onion.
3. Anoint the green pepper with oil, Fry Seasoning, salt, and pepper. Place it in the oven and let it roast until it turns golden brown and tender.
4. In a large pan, heat a drizzle of oil. Add the sliced onion and season it with salt and pepper. Cook until it turns brown and soft. Add the ground beef, Fry Seasoning, salt, and pepper. Cook until the beef turns brown and is cooked through.
5. Slice the baguettes lengthwise, but do not cut all the way through. Toast them in the oven until they turn lightly golden.
6. Once the beef is done, stir in the beef stock concentrate, mustard, and 2 spoons of water. Top with Mexican cheese blend and cover the pan until the cheese melts.
7. Fill the baguettes with the beef filling and roasted green pepper. Top with as much hot sauce as thou desirest. Divide the sandwiches and tortilla chips between thy plates.