

This classic Hawaiian dish is a ground beef patty above a pile of white rice, smothered with caramelized onion gravy and topped with a fried egg.

1	1 lb	ground beef/turkey	In large bowl, combine ingredients. Mix until just combined.
	1/4	onion, chopped	Form into four patties about 1/2-inch thick. Place the patties on
	3	garlic cloves	a plate, cover, and transfer to the refrigerator for 20 minutes.
	1 1/2 tsp	W13e Sauce	
2	1 tbsp	neutral oil	Heat oil in large skillet over medium. Add onion and sauté
	3/4	onion, sliced	until almost translucent. Reduce heat to low and continue until
			caramelized. Transfer to a bowl.
3	1 tbsp	neutral oil	Heat @ medium. Gently place the patties in the pan. Cook
			until browned, ~4 min/side. Transfer patties to a clean plate.
4	8 oz	mushrooms, sliced	Heat @ medium, +oil if needed. Add mushrooms, and sauté
	2 cup	beef broth	until tender. Add S&P, caramelized onions, broth, soy sauce,
	1 1/2 tsp	W13e Sauce	and W13e sauce. Simmer @ medium-low.
	2 tsp	soy sauce	
5	2 tbsp	cornstarch	Whisk cornstarch w/ 2 tbsp of the broth until smooth. Stir into
			skillet, simmer until thickened. ~5 min.
6	4 cups	steamed white rice	Place 1 cup steamed rice on each plate and top each serv-
	4	large eggs, fried	ing with one patty, then the gravy, a fried egg and chopped
	2	chopped scallions	scallions.