

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.

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| 1 | 1 lb<br>1/4<br>3<br>1 1/2 tsp<br>1 tsp | ground beef/turkey<br>onion, chopped<br>garlic cloves<br>W13e Sauce<br>S&P | In large bowl, combine ingredients. Mix until just combined. Form into four patties about 1/2-inch thick. Place the patties on a plate, cover, and transfer to the refrigerator for 20 minutes. |
| 2 | 1 tbsp<br>3/4                          | neutral oil<br>onion, sliced   | Heat oil in large skillet over medium. Add onion and sauté 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<br>2 cup<br>1 1/2 tsp<br>2 tsp    | mushrooms, sliced<br>beef broth<br>W13e Sauce<br>soy sauce                 | Heat @ medium, +oil if needed. Add mushrooms, and sauté until tender. Add S&P, caramelized onions, broth, soy sauce, and W13e sauce. Simmer @ medium-low.                                       |
| 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 serving with
	4	large eggs, fried	one patty, then the gravy, a fried egg and chopped scallions.
	2	chopped scallions	