



**NAKAGAWA RANCHES**  
AMERICAN WAGYU

# Nakagawa Ranches Ground American Wagyu Steak

(Serves 2-4 People)

## YOU NEED:

- American Wagyu ground beef, 1 pound
- A half of medium/large size yellow bulb onion, minced
- 1 tablespoon of butter
- Sea salt and freshly ground black pepper
- 1 egg
- 1 tablespoon of panko bread crumbs

## DIRECTIONS:

- Allow the meat to reach room temperature before cooking
- Caramelize the minced bulb onion with butter, set aside and allow it to cool
- Stir in the caramelized onion, 1 egg, 1 tablespoon of panko bread crumbs (this works as a juice retainer), season with sea salt and freshly ground black pepper, and mix them well
- Make 2-4 burgers with a slight depression in the center (this helps burger to be cooked more uniformly and shrink less)
- Preheat a skillet or grill pan at medium high temperature
- Cook each side 2-4 minutes, depends on the size, for a medium finish
- Turn off the stove, and allow the meat to rest for another minute or two on the skillet/pan
- Place the meat on a plate and enjoy with your favorite sauce!

We discovered that *ponzu*, a citrus-flavored soy sauce, with grated daikon radish goes very well with the Ground American Wagyu Steak. Try it! Use this recipe to prepare extra flavorful, juicy hamburgers as well.

