

NEW ORLEANS SAINTS Linebacker	3 YEARS in the NFL	6'3"	2 nd ROUND DRAFT PICK 2021 : Pick 61	OHIO STATE University
		242 lbs		



“My role model for success is my dad, who has taught me the importance of hard work, respect, and doing the best I can.”

- PETE WERNER

Photos by Kenny Morrison

New Orleans Saints linebacker Pete Werner grew up playing football. His father, Greg Werner, was a tight end for the New York Jets and the Philadelphia Eagles before going on to become an orthodontist, and he would run Pete and his brother through drills. It was through his father that Pete learned the importance of hard work and doing the best he can. He also credits his success to Coach Al Washington, formerly the Linebacker Coach for Ohio State University and now the Defensive Line Coach at Notre Dame. He helped Pete with developing a strong mental focus—vision is important, both for understanding the quarterback’s calls as well as anticipating where to tackle. He also emphasized the importance of a disciplined work ethic, from completing all reps to always performing at the highest competitive level.

Pete has enjoyed trying out new places since he’s moved to New Orleans, but he will always gravitate toward a steak or burger. In fact, the Burger from Meril, in downtown New Orleans, is one of his favorites. He prefers his cooked medium and served with fries.



PETE WERNER



WWW.EMERILSRESTAURANTS.COM/MERIL
504.526.3745

Recipe courtesy Chef Emeril Lagasse, all rights reserved

“Because I am a Midwestern guy, I like a nice hamburger or steak. I am obsessed with the burger at Meril.”

- PETE WERNER

Photo provided by Emeril's Restaurant

THE BURGER AT MERIL



MERIL RESTAURANT	424 GIROD ST, NEW ORLEANS, LA 70130	CONTEMPORARY AMERICAN
⌚ PREP: 10 MINS COOK: 20 MINS	🍳 SERVINGS: 1 BURGER	

INGREDIENTS

- 2 Beef Burger Patties (4 oz.)
- 1 Brioche Bun (cut in half horizontally)
- 2 oz Yellow Onion (sliced thin)
- 1 slice Tomato (sliced ¼" thick)
- 2 slices American Cheese (sliced thin)
- 2 fl. Oz Special Sauce
- Kosher Salt To Taste
- Black Pepper (finely ground) To Taste

Special Sauce (Yield: 1 qt.)

- 21 oz. Mayonnaise
- 5.5 oz Ketchup
- 4 oz Creole Mustard
- 4.25 oz Wickles Pickles (sm. diced)
- 0.08 oz Garlic Powder
- 0.08 oz Onion Powder
- 0.25 oz Sugar
- 0.3 oz Apple Cider Vinegar
- Kosher Salt To Taste

PREPARATION

- Season the burger patties with salt and black pepper on both sides before laying on the grill
- Grill the burgers for 3 minutes on the first side to get grill marks and then flip and cook for another 3 minutes
- Place thin slices of onion on each burger patty before topping with cheese
- Toast the burger bun for 1 minute until just golden and warmed
- Add special sauce to the top and bottom buns
- Once the cheese has melted over the burger patties, stack them, and remove from the grill
- Lay the sliced tomato on the bottom bun and then stack the patties on top of the tomato
- Top with the bun and serve immediately

SPECIAL SAUCE PREPARATION

- Mix the ingredients (less the pickles) in a food processor.
- At the end, fold in the diced pickles by hand. This can be made in advance and stored in the refrigerator for up to one week.