

FRENCH ONION BURGERS



Serves 6

Ingredients

- 1 pound of 90% Lean Ground Beef
- 1/2 pound Ground Pork
- 2 TBSP Worcestershire Sauce
- 2 TBSP Garlic Salt
- 1 TBSP Ground Black Pepper
- 4 TBSP Unsalted Butter
- 2 TBSP Garlic Salt
- 3 Medium Onions, Peeled and Thinly Sliced
- 1/4 Cup White Wine
- 6 Sprigs Fresh Thyme
- 1 Cup Shredded Gruyère Cheese
- 1/4 Cup Grated Parmesan Cheese
- 6 Brioche Buns
- Dijon Mustard

Directions

1. In a large mixing bowl, blend the ground beef, pork, Worcestershire sauce, garlic salt, and pepper. Make into 6 patties and set aside.
2. Melt butter in a skillet over medium-low heat. Add onions and cook until tender and lightly browned, about 30 minutes. Add wine and simmer until the alcohol has cooked off. Season to taste with salt and pepper and keep warm.
3. Brush buns with butter and grill to a golden brown.
4. Grill burger patties 4-5 minutes on one side. Flip and top each burger with caramelized onions, cook for two minutes. Top with Gruyère and Parmesan cheeses and cook until 160 degrees for medium.
5. Spread the desired amount of Dijon mustard on the bun then add the burger. Serve with your favorite burger sides.

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Enjoy with a bottle of your favorite Lula Pinot Noir!

