

Classic Onion Burgers

From the Kitchen of [Deep South Dish](http://deepsouthdish.com)

2 pounds ground chuck
1 envelope dry onion soup mix (or substitute below)
1/2 cup tomato sauce
2 tablespoons Worcestershire sauce
Burger buns

In a large bowl, combine the ground chuck, onion soup mix, tomato sauce and Worcestershire. Shape into desired number of burgers. Press an indentation into the center top of each patty and cook on an oiled grill grate for 15 to 20 minutes, turning once, or until an instant read thermometer reads 160 for well done, 140 if have ground your own beef. Butter the cut side of hamburger buns and place butter side down on the grill surface just until toasted.

Cook's Notes: Try to handle the meat as little as possible when shaping because the heat from your hands can begin to melt the fat in the meat and affect the texture of your finished burger. Do not press down on the burgers while they cook! This compacts the meat and will make your burger very dense and since you're squeezing out all of the natural juices, very dry! Resist the temptation to smoosh them as they cook.

Homemade Onion Soup Mix: Combine 3 tablespoons dried onion flakes, 1 tablespoon beef base (like Better Than Bouillon) or beef bouillon granules, 2 teaspoons onion powder and 1/4 teaspoon seasoned salt (like Lawry's).

Sour Cream Onion Burgers: Omit tomato sauce and add 1 cup sour cream and 1/2 cup of plain bread crumbs.

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