

French Onion Burger of Wonder
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*makes 8 burgers

Caramelized Onions:

2 large yellow onions

4 tbsp butter

1 cup water

2 beef bullion cubes

1/2 cup sour cream

Burger:

2 pounds ground beef

2 pkg. Lipton onion soup mix

1 tsp Worcestershire sauce

2 eggs

salt and pepper

Toppings:

8 hamburger buns (I made these homemade ones)

Dill pickles

8 slices swiss cheese

Potato chips

Mayonnaise

Sweet Baby Rays BBQ Sauce

1. Thinly slice your onions. In a large saute pan melt your butter over medium high heat. Add your onions to the pan and stir until they are covered with the butter. Cover the pan, with the lid placed at an angle so that some of the steam can escape. Stir the onions every few minutes while they continue to cook. They will be done when they are a nice golden color, about 15 minutes.

2. While the onions are cooking, mix the ground beef, onion soup mixes, worcestershire sauce, eggs, and salt and peper in a large bowl. Using your hands, mix it up thoroughly. Form 8 beef patties, using your thumb to make a small indentation in the middle of each one. Grill them to your liking.

3. While your beef is grilling, mix the water and bullion together and pour it over your golden onions.

Turn up the heat to high and let the onions simmer in the liquid until most of it has been cooked out...remove the pan from the heat. Stir in the sour cream. Mix until combined.

4. When your burgers are almost done grilling place the cheese on top to melt. Then build your burger to your liking. We do: bun, mayo, BBQ sauce, caramelized onions, pickle, chips (totally worth it) and burger. Enjoy!