



French Onion Soup Burger

Wine Pairing: Cabernet Sauvignon

Burger Type: Beef

Bun Type: Brioche

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INTRODUCTION:

The deliciousness of French onion soup incorporated into a juicy burger!

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 1 to 2 Onions, sliced
- 6 Slices Swiss cheese
- 1 Ounce dry onion soup mix
- 1 to 2 Pounds ground beef
- 1 Tablespoon Triple Cream Sherry
- 3 Tablespoons butter
- 1 Large egg
- 2 Tablespoons Worcestershire sauce
- ½ Cup panko breadcrumbs
- 1/3 Cup water
- Salt and pepper

INSTRUCTIONS:

1. Mix onion soup mix, panko breadcrumbs, Worcestershire sauce, egg, salt and pepper into ground beef
2. Form into patties and set aside to rest
3. Caramelize the onions in a pan with one tablespoon of butter and 1/3 cup water. Cook down until onions are translucent and the water is mostly gone
4. Once lightly browned, add Triple Cream Sherry to the onion pan. Cook down for 1 to 2 minutes longer and remove from heat – then transfer to bowl



5. Now it is time to make the patties! Using a spoon, put a small dent in the top so they don't puff up too much while cooking. Add two tablespoons of butter to the pan and cook the patties for 3 to 4 minutes on each side or until desired level of doneness
6. Once the patties are done, place a slice or 2 of Swiss cheese on top of the patty with your desired amount of caramelized onion. Put on a brioche bun and serve
7. Voila! You're done, enjoy!