

# FRENCH ONION BURGER



## INGREDIENTS

- 8 oz beef burger patty, rectangular and flat
- 1 pc onion, julienne
- 2 slices gruyere cheese
- 1 cup beef stock
- 2 tblsp allpurpose flour
- 1 pc baguette, 4inches, halved lengthwise
- 0.5 tblsp thyme
- 1 tsp garlic, minced
- 2 tblsp Worcestershire
- 1 tblsp hot sauce
- 3 tblsp butter, unsalted
- 0.25 cup scallions, sliced thinly
- 0.5 tblsp salt and pepper

## METHOD

PREP\*\*\* Preheat veg oil to 350F in large stock pot that's about 1/2 full to ensure no overflow

1. In mixing bowl, combine 1 tblsp and half of the julienne onion fully coating onions in flour
2. Submerge onions in flour and cook until golden brown
3. Remove from oil and place on a plate lined with a paper towel and set aside
4. In a medium stock pot melt 2 tblsp of butter on med heat and add 1 tblsp of flour once melted
5. Add garlic, salt, pepper, remaining onions, thyme, hot sauce, beef stock, and Worcestershire whisking rigorously to ensure all ingredients are fully combined
6. Stirring every 2 minutes, cook for 10 min on med heat
7. Toast baguette with remaining butter
8. On grill set to/burning on high heat, cook burger for 5 min, pressing the burger gently while cooking until desired temperature
9. Top burger with Gruyere for final 2 min of cooking
10. Build the burger: place burger patty on bottom half baguette
11. Top with scallions and fried onions
12. Take a 1/4 cup of sauce and pour over onions, bread and burger
13. Top with bread and have at it