

PUB BURGERS WITH CARAMELIZED ONION JAM



INGREDIENTS

- Makes 4 servings
- 1-1/2 pounds ground beef
- 1 tablespoon all-purpose barbeque seasoning
- 1/2 teaspoon dried thyme
- 1/4 cup American lager-style beer
- 4 brioche burger buns
- 2 tablespoons melted unsalted butter
- Caramelized Onion Jam (recipe below)
- Leaf lettuce
- Thick slices of tomato

CARAMELIZED ONIONS:

- 1-1/2 to 2 pounds red onions
- 2 tablespoon canola or other neutral oil
- 1 teaspoon dried thyme
- Freshly cracked black pepper
- 1 cup brown sugar
- 3/4 cup American lager-style beer
- 3/4 cup cider vinegar

CARAMELIZED ONION JAM - Makes 1-1/2 cups

- Cut onions in half and then slice very thinly.
- Heat the oil in a large pot over medium heat.
- Add the onions, thyme, and a few grinds of black pepper.
- Sauté for about 10 to 15 minutes until the onions begin to color.
- Stir in the brown sugar, beer, and vinegar then simmer until liquid has reduced by half.
- Reduce to low heat and cook, stirring frequently, until the liquid thickens and coats the back of a spoon, about 30 to 35 minutes.
- Transfer to a bowl and let cool.

METHOD

- 1) Make onion jam first
- 2) Crumble ground beef into a large bowl and add the barbeque seasoning, thyme, and beer. Toss mixture until combined.
- 3) Shape into four patties slightly larger than the buns. Refrigerate if not cooking immediately.
- 4) Grill burgers over high heat for 4 to 5 minutes per side for medium. Remove from grill and let rest while you toast and prepare your buns.
- 5) While the burgers are cooking, brush the inside of each bun lightly with butter and place cut side down on the grill. Remove buns when toasted; about 2 to 3 minutes. Keep warm.
- 6) Serve burgers on toasted buns with lettuce, tomato and a huge dollop of Caramelized Onion Jam.