



## french onion burgers;

1. (fren-ch uhn-yon bur-gurh)  
*noun.* A juicy patty flavored with French onion soup mix, topped with caramelized onions and melty cheese.
2. Produces 4-6 servings.
3. Preparation 40 mins.
4. Oven temperature set to --.

### Ingredients;

- |                                |                       |
|--------------------------------|-----------------------|
| 1 lb. ground beef              | 1 egg                 |
| ½ c. breadcrumbs               | ⅔ c. milk             |
| ½ tsp. garlic powder           | ½ tbsp. soy sauce     |
| 1 packet french onion soup mix | 2 medium-large onions |
| 6 potato buns                  | mozzarella cheese     |
| 1 Tbsp. olive oil              | 1 tsp. sugar          |

### Instructions;

1. In a bowl combine ground beef, egg, breadcrumbs, milk, garlic powder and soy sauce. Add in ⅔ of the French onion soup mix, and blend together until combined. Do not over-mix. Form 4-6 patties.
2. Begin heating oil in a pan. Meanwhile slice onions to desired thickness.
3. Add onions to pan, and allow to sautee until they gain some color, approx. 8 minutes.
4. Sprinkle sugar over top, and toss around again, cooking for another 2-4 minutes.
5. Add the remaining French onion soup mix to the caramelized onions and saute another 2 minutes.
6. In a toaster oven or in a broiler, top potato buns with cheese and bake until toasty and melted.
7. Construct burgers on cheesy buns and top with caramelized onions.