

Butter Burgers

Servings : 6

Amount	Measure	Ingredient - Preparation Method
14	tablespoons	unsalted butter
2		onion - chopped
		kosher salt and pepper
1	pound	ground beef sirloin
6		soft hamburger buns

Preheat the broiler. Melt 2 tablespoons butter in a large cast iron skillet over medium heat. Add the onions and cook until translucent, 6 to 8 minutes. Add 1/3 cup water, cover and continue cooking until onions are golden brown, about 15 more minutes. Season with salt and pepper. Transfer the onions to a bowl and wipe out the skillet.

Divide the meat into 6 loose balls, then gently flatten into thin patties. Heat skillet over high heat. Add the patties to the hot skillet, smash them flat with a spatula and season with salt and pepper. Cook, flipping once, until well done, about 3 minutes per side.

Meanwhile, toast the buns under a broiler. Put patties on bottom buns and top each with 1/4 cup onions. Smear 2 tablespoons butter on the cut side of each top bun and put them on top of burgers. Slice in half and serve immediately.