

French Onion Burgers

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	pound	ground beef
2	teaspoons	worcestershire sauce
1	teaspoon	fresh parsley
1/2	teaspoon	fresh thyme
1/2	teaspoon	garlic salt
1/4	teaspoon	pepper
2	tablespoons	olive oil
1		onion - sliced
2	tablespoons	white wine
		gruyere cheese - sliced
1	tablespoon	coarse grain mustard
1	tablespoon	mayonnaise

In a medium bowl, combine beef with Worcestershire, parsley, thyme, garlic salt, and pepper. Form into 4 patties. Cover and set in refrigerator until ready to cook, at least one hour.

Preheat broiler.

Heat 1 tbsn olive oil in a large ovenproof skillet over medium heat. Add the onion and cook for 8-10 minutes until just starting to brown. Add wine, scraping up brown bits, cover, reduce heat to low, and cook for 10-15 minutes more. Remove from skillet, cover with foil, and set aside.

Wipe out the skillet, increase heat to med-high. Add 1 tbspn and heat until just smoking. Sprinkle a dash of salt on each patty and place in skillet without overcrowding. Cook until a nice crust forms, about 4 minutes. Flip and repeat. Remove from heat.

Place cheese on burgers and place skillet under broiler until cheese is golden, about 1 minute.

Mix mayo and mustard together and spread on toasted buns. Top with patty and heaping portion of onion.