

Green Chili Whiskey Onion Burgers

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		Honey Whiskey Carmelized Onions
1	pound	beef - 4 patties
1	tablespoon	butter or ghee
		salt and pepper
		sharp cheddar cheese
4		brioche buns
		green chili
1	cup	green chiles - diced
1	tablespoon	garlic powder
1	teaspoon	cumin
1	tablespoon	butter

In the onion pan (uncleaned) melt ghee over medium heat.

Season burgers with salt and pepper.

Cook burgers 5 minutes per side.

Add cheese and melt on top of burgers.

Saute chiles in pan with butter, garlic powder and cumin until hot.

Place chiles and onions on burger and top with bun.

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Honey Whiskey Carmelized Onions

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	butter
1	large	onion - sliced in half, then thin strips
1	tablespoon	honey
4	tablespoons	whiskey
1	teaspoon	sea salt

In a large pan, melt butter.

Add onions and salt. Stir and let carmelize until medium to caramel brown.

Drizzle honey over onions and stir.

Add whiskey, stir and light on fire to burn off.

When whiskey has burned off and most of liquid is gone, remove from heat and serve.