

Bacon and Brie Burger with Spicy Peach Caramelized Onions



Yield: Serves 4

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients:

for the burgers:

1 pound ground beef

1 pound ground veal

dash of Tabasco

8 pieces bacon, cooked

4 slices brie

4 brioche hamburger buns

salt and pepper to taste

for the spicy peach caramelized onions:

1 large yellow onion, sliced thinly

3 tablespoons unsalted butter

pinch red pepper flakes
1/4 cup peach preserves
salt and pepper to taste

Directions:

for the burgers:

In a large bowl, combine beef, veal, Tabasco, s&p. Form into four hamburger patties. Preheat a grill to medium-high heat and place hamburger patties on the grill. Grill the first side for about five minutes, flip, and grill for another two to three minutes. In the last minute, place brie on top of patties and let it melt. Remove patties from the grill and place on a plate to rest before serving. To serve, place hamburger on a bun, top with bacon, spicy peach caramelized onions, and bun. Serve with a big ass BEER!

for the spicy peach caramelized onions:

Preheat a skillet to medium heat. Melt the butter and add onions with red pepper flakes, s&p. Stir to combine and cook until starting to turn golden brown. Add the peach preserves and continue to cook until golden and caramelized about 10 to 12 minutes. Remove from heat to cool slightly.