



French Onion Cheeseburger

Ingredients:

1 lb ground beef
1 pkg french onion soup mix
1/4 lb white American cheese
1 large onion, thinly sliced
1 tbsp garlic
2 tbsp butter
1/4 cup chicken stock
1 tsp salt
1/2 tsp black pepper
1 tbsp sugar
hamburger buns

Directions:

In a small pan over medium-high heat, melt butter until shimmering. Add onions and season with salt and pepper.

Cook onions, stirring frequently until translucent. Stir in chicken stock sugar and garlic. Reduce heat to medium and continue cooking onions, stirring frequently for 10-15 minutes, or longer until they are soft and brown.

Meanwhile, preheat grill to high heat. In a large bowl, combine ground beef and french onion soup mix until well combined. Form into patties.

Cook burgers for 4-5 minutes, depending on thickness. Flip. Cook for 2 minutes and top each burger with sliced cheese. Close lid and continue cooking for another 2-3 minutes.

Remove from grill and let rest 3 minutes. Serve on a toasted bun with caramelized onions.