

Caramelized Onion Brie Burgers Recipe



4 servings



5 mins

INGREDIENTS

- 1 lb ground chuck
- Dusted Seasoning
- 1 sweet onion
- 2 tbsp butter
- 1 tbsp EVOO
- 2 tbsp balsamic vinegar
- 1 tsp sugar
- 8 slices French brie cheese
- Arugula
- Mayo

DIRECTIONS

1. Start by making the caramelized onions since those are a labor of love. Low and slow is the trick. I promise if you have patience with this part you will get the perfect end result. These can be made in advance and reheated on low for a few minutes, so do this part when you know you have the time.
2. Slice the entire sweet onion into very thin slices and throw in a skillet on medium heat with 2 tbsp of butter and 1tbsp of extra virgin olive oil.
3. Cook until translucent (about 15 minutes), stirring occasionally, then add salt and pepper to taste, sugar, and the balsamic vinegar.
4. Stir everything together well, and continue to cook until the onions start to meld together and get a little “jammy” (another 10-15 minutes). Taste and adjust as needed, and when cooked to your liking, set aside.
5. Heat your BBQ grill to high heat.
6. While your grill is heating up, create four evenly sized ¼ lb burgers using your ground chuck, and season generously with Dusted.
7. Grill your burgers for 3 minutes on each side getting the perfect crust, and if you like a toasted bun, throw them on at the last minute.
8. Let your burgers sit for 3-4 minutes to ensure they keep all those juices inside.

Dusted™

9. While your burgers are sitting, you can cut your brie cheese into thick slices, leaving enough for two big slices per burger.
10. Start assembly by putting mayo on the buns, arugula on top of that, the Dusted crusted burger on top of the arugula, then topping that with two slices of brie cheese.
11. Using a cooking torch, melt the brie cheese on top of the burger until you start to see the edges char and the cheese bubble and slightly brown.
12. Spoon your caramelized onions on top of the cheese and smash down with your top bun.
13. Serve and eat piping hot.