

Burgers with Caramelized Onion, Arugula, and Brie

40–45 Min

Preparation

1. Place the ground beef in a bowl, add the Grill Barbecue seasoning, and mix well. Divide into 4 equal parts and form patties slightly larger than the buns. Slice the brie into 0.5 cm thick pieces.
2. Thinly slice the onions into half-moons. In a pan, heat the olive oil, add onions and ½ tsp salt, and cook for 5 minutes on medium-high heat. Lower the heat, add sugar, and caramelize the onions for 20 minutes, stirring occasionally. Add vinegar, stir, and remove from heat.
3. Heat your grill (outdoor, electric, or grill pan), lightly oil it, and cook the patties for 3–4 minutes per side.
4. Cut the buns in half, butter them, and toast lightly on the grill. Assemble each burger with 1 tbsp caramelized onion, a handful of arugula, a beef patty, and slices of brie. Top with the other half of the bun and repeat. Serve with fries.

Ingredients 4 Portions

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480 g	Ground beef
1 tbsp	Grill Barbecue Spice Mix
2	Onions
20 ml	Olive oil
1 tbsp	Brown sugar
	Salt and pepper to taste
1 tsp	Balsamic vinegar
120 g	Brie cheese
50 g	Arugula
4	Burger buns
2 tbsp	Butter