**French Onion Cheeseburger with Gruyere cheese and Coopers Beer Battered Onion Rings**

**INGREDIENTS**

* 1 1/3 pounds 85% lean **ground beef**
* 1 1-ounce envelope **onion soup seasoning mix**
* 1 tablespoon **Worcestershire sauce**
* 1/2 teaspoon coarse **kosher salt**
* for serving: toasted [**St Pierre Brioche Burger Buns**](https://www.stpierrebakery.com/products/brioche-burger-buns-149437/?utm_source=pwwb&utm_medium=influencer&utm_content=content&utm_campaign=buns), **white cheddar** or **cheese of choice,** **crispy bacon**, **caramelized onions**(below), **lettuce**, **tomato**, **mustard**, **ketchup**

***for the caramelized onions***

* 2 large **sweet onions**, thinly sliced
* 1 tablespoon **olive oil**
* 1 tablespoon **unsalted butter**
* 1/2 teaspoon coarse **kosher salt**
* 1 teaspoon **balsamic vinegar**

**INSTRUCTIONS**

1. **Prep:** Prepare the grill for medium-high direct grilling, 450-500 degrees F. Prep any toppings & condiments as desired (see below).
2. **Mix & form the burger patties:**Add the ground beef, onion soup seasoning mix, Worcestershire sauce & kosher salt to a large mixing bowl. Using your hands, mix just until well combined. Be careful not to overmix as it yields a dryer, tougher burger. Divide the mixture into 4 equal portions. Press each portion into a 1-inch thick burger patty. Use your thumb to press a slight indent in the center of each burger patty.
3. **Grill the burgers:**Place the burger patties on the grill grates, directly over the flame. Grill 3 minutes per side for medium doneness. If you prefer a less/more done burger, grill for 1 minute less/more. If making a cheeseburger, add the cheese to the burger patties in their last minute of grilling. Toast Brioche Burger Buns while you’re at it
4. **Serve the French onion burgers:**Build your burgers as desired. topped with leafy lettuce, a French onion burger, crispy bacon, Grated Gruyere Cheese & caramelized onions. Serve immediately. Enjoy!

**Beer Battered Onion Rings**

**Ingredients**

* 1 large onion sliced
* 1 cup flour
* 375ml beer
* salt and pepper to taste
* oil for frying
1. Peel onion, then cut into slices and separate rings.
2. Coat onion rings in flour and set aside.
3. Combine flour, Coopers beer, salt and pepper, and mix until combined.
4. Heat oil. Once oil is hot, coat the onion rings in the batter mix just before you add them to the oil.
5. Cook until golden, turning as needed. Drain on paper towel.
6. Salt, serve and enjoy.

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