



JERNEJ KITCHEN

BBQ BURGER WITH CARMELIZED ONION

This Bbq Burger with Caramelized Onion is so incredibly juicy and delicious. It's made with potato buns and homemade bbq sauce to satisfy your taste buds.

SERVES	2	BURGERS
PREPARATION:	15	MINUTES
COOK:	40	MINUTES
TOTAL TIME:	55	MINUTES

BBQ SAUCE

- 1 tbsp butter
- 1 onion, diced
- 1 garlic clove, minced
- 250 g (1 cup) ketchup
- 60 g (1/4 cup) brown sugar
- 40 ml (1/6 cup) Worcestershire sauce
- 25 ml (2 tbsp) white wine vinegar
- 1/4 tsp smoked paprika powder
- 1 tsp garlic powder
- 1 tsp dijon mustard
- 2 tbsp mayo

CARMELIZED ONION

- 1 tsp olive oil
- 1 tsp butter, unsalted
- 2 onions
- 1 sprig chopped rosemary
- 1 tsp honey
- 1 tsp white wine vinegar

BURGER

- 400 g 2 beef patties (1/2 pound)

BBQ SAUCE

Add butter to a saucepan and place over low heat. When the butter melts, add diced onion and cook over low heat for about 10 minutes for the onion to soften. Add the minced garlic, ketchup, brown sugar, Worcestershire sauce and vinegar. Stir, add the paprika powder, garlic powder, pinch of salt, pinch of pepper, and Dijon mustard. Stir and cook for 15 minutes. Place a sieve over a bowl and pour the sauce over the sieve to get a smooth sauce. Keep refrigerated for up to 10 days.

MAYO AND BBQ SAUCE

In a bowl, stir to combine three tablespoons of the prepared barbecue sauce with the mayo and set aside until needed.

CARMELIZED ONION

Add oil and butter to a pan and place over low heat. When the butter melts, add thinly sliced onion. Season with salt. Cook for 15 minutes over low heat for the onion to soften. Add the rosemary, honey, and vinegar. Cook for 5 minutes, then add a tablespoon and a half of the prepared barbecue sauce. Cook for 5 minutes, then remove from the heat and place in a bowl until needed.

PREMIUM BURGER

Place a large pan over high heat. Add a teaspoon of oil, and when the oil is hot, add the patties. Cook them until your preferred doneness is reached or for 3 - 4 minutes on each side for medium. First, cook for 2 minutes on each side, then flip twice to get it evenly cooked and delicious. Place two slices of Cheddar cheese on top of each beef patty, cover with a lid, and cook for a minute for the cheese to melt. Remove from the heat and set aside for 3 - 5 minutes for the cooking process to stop.

each) Z'Dežele

1 tsp olive oil

4 Cheddar cheese slices

1 tsp butter, unsalted

2 burger buns

2 tomato slices

TOOLS AND EQUIPEMENT Sponsored

saucepan

kitchen knife

cutting board

sieve

bowl

pan

Optionally, grill the patties on the grill.

BBQ BURGER WITH CARAMELIZED ONION

Start layering the burger. Cut the potato bun in half. Place a pan over medium heat. Add one teaspoon of butter, and when it melts, add the burger buns (cut side down). Toast until golden, then place the bottom on the plate. Add a generous tablespoon of the prepared mayo bbq sauce. Add a generous tablespoon of Caramelized onion on top. Place the beef patty with the cheese over the sauce. Add tomato. Spread some mayo bbq sauce over the cut side of the top burger bun and cover the burger. Serve as soon as possible.