



BLUE CHEESE BURGERS ON A BUN

WITH CARAMELIZED ONIONS

- 1 Pound market ground beef
- 1 Large sliced onion
- 8 ounces crumbled blue cheese
- 2 Tbls of Balsamic vinegar
- Olive oil for sautéing onions
- Salt, Pepper, and Garlic powder
- 4 Fresh French hamburger buns

Begin sautéing onions in Olive oil, over medium heat in a heavy fry pan. Then season the onions with salt and pepper. Meanwhile form 4 beef patties and season the with salt, pepper, and garlic powder. Continue to cook onions, stirring occasionally. When onions have cooked down, and become soft, add the Balsamic vinegar and continue to cook until they are caramelized onions, than with the crumbled blue cheese and serve them on your fresh French hamburger buns.