

Whiskey Burger

- Prep Time: 20 minutes
- Cook Time: 50 minutes
- Total Time: 1 hour, 10 minutes
- Servings: 2



Ingredients:

Pickled Red Onions:

- 1 clove Garlic, crushed
- 1 teaspoon ground Stonemill Peppercorn Grinder
- 1 teaspoon ground Stonemill Sea Salt Grinder
- 2 tablespoons Baker's Corner Granulated Sugar
- 3/4 cup Priano Red Wine Vinegar
- 1 Red Onion, thinly sliced

Burger:

- 1 tablespoon Countryside Creamery Unsalted Butter
- 1 Onion, sliced
- 1 Apple, diced
- 1 1/2 teaspoons ground Stonemill Salt Grinder, divided

- 1 1/2 teaspoons ground Stonemill Peppercorn Grinder, divided
- 2 tablespoons Whiskey
- 1 pound Simply Nature Organic Grass Fed Ground Beef
- 1/2 teaspoon Stonemill Ground Cumin
- 1/2 teaspoon Stonemill Chili Powder
- 2 Specially Selected Brioche Buns
- 5 ounces Simply Nature Organic Arugula & Spinach Mix
- 2 tablespoons Emporium Selection Blue Cheese Crumbles

Directions:

1. For the pickled red onions: In a medium pot over medium heat, bring all ingredients except for onion to a boil. Pour over onions in a bowl or mason jar, allow to cool and then reserve in refrigerator.
2. For the burgers: In a sauté pan, melt butter on medium-low heat. Add onion and sauté for 10 minutes.
3. Add apples, 1/2 teaspoon salt and 1/2 teaspoon pepper. Sauté until onions caramelize and apple softens, about 10 minutes
4. Deglaze pan with whiskey. Remove from heat and reserve.
5. In a mixing bowl combine ground beef, remaining 1 teaspoon salt, remaining 1 teaspoon pepper, cumin and chili powder. Mix until ingredients are combined.
6. Divide beef into four equal portions. Flatten each portion into a thin patty. Place half of the onion mixture in the center of each of two of the patties. Top with remaining patty. Press sides together to seal.
7. Grill burgers for 6-8 minutes per side or until internal temperature reaches 145°. Serve over a bed of arugula and spinach mix on the bottom bun, topped with 1 tablespoon of blue cheese and pickled red onions to preference.



Recipe Courtesy of:
ALDI Test Kitchen