



French Onion Burger

Ingredients Needed for French Onion Burgers

- 1 package Aunt Millie's Hearth Butter Hamburger Buns
- 2 pounds ground beef
- 2 packages dry onion soup mix
- 1 teaspoon Worcestershire sauce
- 2 medium eggs
- 4 large sweet onions
- 1 cup beef stock
- 2 teaspoons dried thyme, chopped
- 3 tablespoons olive oil
- ½ cup sour cream
- 8 slices Swiss cheese
- sliced dill pickles
- potato chips
- ¾ mayonnaise
- ¾ barbecue sauce



Directions | Yield: 8 servings of French Onion Burgers

1. Preheat the grill to medium-high heat.
2. Gently combine ground beef, onion, ketchup, Worcestershire sauce, bread crumbs, eggs, salt, and pepper and shape into 4 patties.
3. Grill patties for 6-8 minutes on each side, topping with cheese the last few minutes of cooking. Thermometer should register 165°F.
4. Remove burgers from the grill and place on hamburger buns. Top with desired amount of tomato, red onion, bacon, and ranch dressing.
5. Serve and enjoy your French Onion Burger!

