



Oklahoma Super Onion Burger

Ingredients needed for Oklahoma Super Onion Burgers

- 1 package of Aunt Millie's Hearth Onion Buns
- 1 pound ground beef
- 1 white onion, thinly sliced
- 4 Monterey Jack cheese slices
- 1 jar dill pickle slices
- 4 tablespoons unsalted butter, divided into 4 pats
- yellow mustard
- French's Crispy French Onions
- salt and pepper, to taste



Directions | Yield: 4 Servings of Oklahoma Super Onion Burgers

1. Divide ground beef into four-ounce patties. Shape the ground beef into thin patties roughly the size of the buns or slightly larger. Season both sides with salt and pepper.
2. Heat a large cast iron skillet over medium heat and place the 4 pats of butter around it, allowing it to melt and coat the bottom of the skillet. Once the butter is melted, add patties to the cast iron skillet.
3. Add a generous helping of thinly sliced onions to the tops of each patty, allowing the burgers to cook for 3-5 minutes.
4. Once the patties are ready to turn, flip the burger and onions and press down with a spatula. Reduce heat to low, cover skillet, and cook for approximately 2 minutes.
5. Remove the cover and add the top and bottom bun face down on each patty. Cover again and let buns steam for 2 minutes.
6. Remove the cover and the buns from the skillet. Place a slice of Monterey Jack cheese on each patty and allow to melt.
7. Once the cheese is melted, remove the burgers from the skillet and place on the bottom Onion Bun; add on dill pickle slices, French's Crispy French Onions, yellow mustard, and top with the remaining bun.
8. Devour immediately and enjoy your Oklahoma Super Onion Burger!

