



## **BBQ Burger with Crispy Onions** *makes 4 burgers*

This BBQ Burger is a true indulgence! It is loaded with some of our favorite toppings - BBQ sauce, crispy bacon, creamy avocado, cheddar cheese, and crispy battered onions. The crispy onions are easy to prepare and are so amazingly delicious, it is hard to refrain from eating them on their own.

### ***Burger Ingredients:***

1-1/2 lb 80/20 ground beef  
1 teaspoon kosher salt  
1/2 teaspoon pepper  
1/4 cup barbecue sauce

### ***Toppings:***

4 slices cheddar cheese  
4 hamburger buns  
4 slices bacon, cooked and cut in half  
Crispy onions (see recipe)

### ***Crispy Onion Ingredients:***

1/2 onion, thinly sliced with a mandoline  
1 cup buttermilk  
1/2 cup flour  
1/4 teaspoon kosher salt  
1/4 teaspoon paprika  
1/4 teaspoon garlic powder  
1/4 teaspoon cayenne  
1/2 cup canola oil, for frying

### ***Directions:***

1. In a large bowl, mix the ground beef with the salt, pepper, and barbecue sauce. Divide the mixture into four equal portions, and then shape into 4 burger patties each about 4 inches in diameter.
2. Prepare the crispy onions. Thinly slice the onion with a handheld mandoline or a sharp knife. Soak the onion slices in the buttermilk for about 10 minutes. In a small bowl, mix together the flour, kosher salt, paprika, garlic powder, and cayenne. Dredge the soaked onion slices in the flour mixture. Fry the onion slices in 1/2" of oil heated to 350°F until crispy -- about 30 seconds per side. Drain the onion slices on a paper towel-lined plate until ready to assemble the burgers.
3. Prepare the bacon by frying until crispy. Drain the bacon strips on a paper towel-lined plate until ready to assemble the burgers.
4. Grill the burgers on a medium-hot, well-oiled grill, or on a cast iron griddle for 4 minutes per side until the internal temperature reaches 160 degrees F. Avoid pressing the burgers down with the spatula forcing out the meat's juices.
5. Once the burger has cooked, add a slice of cheddar cheese to each burger, and let melt. Place the cooked burgers on a clean plate and let rest them for five minutes.
6. While the burgers are resting, grill their buns until just lightly toasted.
7. Assemble the burgers. Place a grilled patty on the toasted bun. Layer on a slice of bacon, BBQ sauce, and a pile of crispy onions. Top with the other half of the bun. Serve while hot.