

Patty Up® Burger
**Shiitake Burger with Blue Cheese
and Sautéed Red Onions**

Ultra-savory Burger topped with blue cheese and caramelized red onions.

Serves 4

Step 1 BURGER

Fry 4 pre-frozen *Patty Up® Burgers** in well-oiled skillet until golden brown on each side.

**or form your own 4 burgers from 16 oz. bulk Patty Up®*

Top each burger with 1 oz. blue cheese (of your choice) and heat until melted.

Set aside.

Step 2 ONION TOPPING

3 tablespoons butter
1 large red onion—thinly sliced
2 tablespoons Balsamic vinegar
2 teaspoons dried thyme
Salt and pepper to taste
1 tablespoon sugar

Directions: In skillet, sauté onions until transparent approximately 3-5 minutes. Add rest of Onion Topping ingredients and sauté for approximately 2 minutes. Set aside.

Step 3 THE FINISHING TOUCH

2 tablespoons butter
4 Sesame Seed rolls

Directions: Melt butter in skillet; brown sliced rolls until lightly golden and top with burger and onion mixture. Sprinkle with blue cheese (optional).



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