

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

*Ultra-savory *Patty-Up*® Burger topped with blue cheese and caramelized red onions.
We add Hess Original BBQ sauce to Burger Mix for a tangy, sweet flavor.*

Serves 6

Step 1 BURGER

1 packet (or 3/4 cup, firmly pressed) *Patty-Up*® Burger Mix
1/4 cup water
3 large eggs
4 tablespoons oil
1/2 cup Panko bread crumbs
1/2 teaspoon coarse black pepper
1/2 teaspoon salt
2 fresh garlic cloves—chopped fine
2 tablespoon steak sauce, like A1 or Hess Original BBQ sauce



Directions: Mix above ingredients together. Drop 1/3 cup of prepared Burger mixture in well-oiled skillet and brown each side until golden. 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).

Burrís Country Kitchen™
717.367.2425
www.burriscountrykitchen.com
email: sales@burriscountrykitchen.com