



-SWEETS & EATS-

- SUMMERTIME BURGER -

PREP TIME

45 mins

COOK TIME

30 mins

SERVINGS

4

INGREDIENTS

1 pound ground beef
salt and pepper
Bibb lettuce
4 ounces goat cheese
Brioche buns

FRIED ONIONS:

2 vidalia onions
2 cups buttermilk
1 quart canola oil

2 cups flour
salt & pepper

LEMON AIOLI:

½ cup mayonnaise (dukes please!)
1 ½ tablespoons Dijon mustard
1 garlic clove, minced
juice of 1 small lemon

INSTRUCTIONS

1. To make the fried onions: slice 2 vidalia onions into thin slices. Separate the onion slices and place in a shallow baking dish. Cover with two cups buttermilk and let sit for one hour.
2. Heat 1 quart of canola oil in a pot or Dutch oven to medium high heat. Place 2 cups of flour in a bowl. Add salt and pepper. Dredge the onion slices in the flour (shaking off any excess) and carefully drop in the hot oil. When they are golden brown remove from oil and transfer to paper towels. Sprinkle with salt.
3. To make the burgers: form the ground beef into 4 patties. Sprinkle with salt and pepper. Grill or cook in a cast iron until desired doneness.
4. While the burgers are cooking make the lemon aioli. In a small bowl add all ingredients and stir until smooth and combined.
5. To assemble the burger, start with the bottom bun, a layer of the aioli, lettuce, burger, goat cheese, fried onions and one last layer of aioli in the top bun.
6. Serve immediately.

Enjoy y'all!

