

Alpine Burger with Caramelized Onions and Caesar Salad

Burgers

- Form burgers into 4 ounce patties (or 8 ounces if you prefer)
- You can use a piece of plastic wrap or your hands or a plastic wrap in the cover to a mayo jar to form the burgers.
- Season meat with Kosher salt and Fresh Cracked Pepper
- Heat Grill or pan on stovetop to medium heat
- Be sure grill is oiled or pan has 1T of butter or oil in it before adding meat
- Place Burgers on pan or on grill
- Cook burgers on 1 side for 4 minutes
- Flip Burger and cook another 4 minutes
- *cooking time will vary based on heat, thickness of burger and how you like the temperature to be.
- The above is based on a medium temp burger.
- Place a piece of cheese on the burger and let it melt.
- Toast buns on the grill or in a pan on the stove top

Caramelized Onions

Onions and hamburgers can be cooking at the same time.

- Peel and thinly slice $\frac{3}{4}$ of an onion (The onion is in the vegetable bag for the shrimp fried rice)
- Heat a saute pan to medium
- Add 2T butter and the onions
- Cook on low for 12-15 minutes until tender and brown
- Season with salt and pepper

*Save $\frac{1}{4}$ of the onion for the shrimp fried rice meal

Salad

- Wash and dry romaine lettuce and chop it into chunks.
- Add Crouton and Caesar Dressing and toss.

Plate

Put a good amount of onions on your burger and use any dressings you like. Place the burger on a plate and add a side of Caesar Salad. Enjoy!

