

## **Alpine Ranch Burger with Caramelized Onions, Fries and Lemon Aioli**

### **Lemon Aioli**

- Squeeze ½ of a lemon into the mayo mixture.
- Mince 1 clove of garlic and add it too
- Sprinkle in Salt and Pepper... stir

### **Caramelized Onions**

- Peel and Julienne the Onion
- Heat a skillet to medium
- Add 2T butter and the onions
- Cook on low for 12-15 minutes until tender and brown
- Season with salt and pepper

### **Burgers**

- Form burgers into 4 ounce patties (or 8 ounces if you prefer)
- 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 Medium temp.
- Put Cheddar cheese on the caramelized onion and let it melt.
- Toast buns on the grill or in a pan on the stove top

### **Potatoes**

- Heat oven to 350 degrees
- Wash and peel the potatoes
- Slice the potatoes into ¼ inch slices... French fry size
- Toss with olive oil, salt and pepper in a bowl
- Lay Potatoes on baking sheet and bake 15 minutes
- Use a spatula to flip and cook for 5 more minutes until tender
- Serve with lemon aioli

### **Plate**

Spread some of the lemon aioli on toasted bun. Place the cheese burger on the bun and top with the caramelized onions. Serve with a side of fries.