



## BALSAMIC & SUN DRIED TOMATO BURGERS WITH CARAMELIZED ONIONS

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EACH BATCH SERVES 8.

INGREDIENTS	X1	X2	X3	X4
Reserved oil from sun-dried tomatoes (below) or olive oil, divided	1/4 cup	1/2 cup	3/4 cup	1 cup
Medium onions, halved, thinly sliced	4	8	12	16
Balsamic vinegar	1/4 cup	1/2 cup	3/4 cup	1 cup
Ground beef or bison	2 pounds	4 pounds	6 pounds	8 pounds
Finely minced drained sun-dried tomatoes packed in oil (reserve oil, above)	1/2 cup	1 cup	1 1/2 cups	2 cups
Italian seasoning	2 tablespoons	1/4 cup	6 tablespoon	1/2 cup
Ground cumin	2 teaspoons	4 teaspoons	2 tablespoons	8 teaspoons
Salt	1/2 teaspoon	1 teaspoon	1 1/2 teaspoon	2 teaspoons
Ground black pepper	1/4 teaspoon	1/2 teaspoon	3/4 teaspoon	1 teaspoon

Heat 3 tablespoons reserved tomato oil in heavy skillet over medium-high heat. Add sliced onions and sauté until soft and starting to brown, about 10 minutes. Add balsamic vinegar. Sprinkle with salt and pepper. Simmer until onions are deep brown, stirring occasionally, about another 10 minutes, being careful not to scorch the onions. Remove onions from heat. The caramelized onions can be prepared ahead of time. If making ahead wrap and place in the refrigerator. (I oftentimes make these even the night before I need them while I am making dinner.) Separate 1/4th of the onions and finely chop.

Line large baking sheet with parchment paper. Mix the finely chopped onions with, the ground beef, sun-dried tomatoes, the remaining tablespoon of reserved tomato oil, Italian seasoning, ground cumin, salt, and pepper in large bowl. Form mixture into 8 patties, using about 1/4 pound of meat for each patty. Transfer patties to prepared baking sheet. Cover with plastic wrap and place pan in freezer until frozen solid. When frozen firm, place patties into a freezer safe container or freezer bag, separated with waxed paper. Place caramelized onions into a small freezer bag, remove as much air as possible, seal and freeze. Package onions and patties together and label.

**To serve:** Thaw. Cook patties until cooked through. Leave onions at room temp or heat. Top cooked burger with caramelized onions.