

## French Onion Soup Burgers: The Ultimate Comfort Food Mashup

2 large onions, thinly sliced



**TIME**  
**20-30 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb ground beef
- 2 large onions, thinly sliced
- 2 tablespoons butter
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup beef broth
- 1 teaspoon Worcestershire sauce
- 4 slices Gruyère cheese
- 4 burger buns, toasted

#### Swaps and Notes:

**Ground Beef:** I prefer a ground beef with a fat content of 80/20 for the juiciest burgers. You can use a leaner beef, but you might want to add a splash of olive oil to the pan when you cook the patties.

**Onions:** Yellow onions are the best for caramelizing, as they have a higher sugar content.

**Cheese:** Gruyère is the classic choice for French onion soup, and its nutty flavor and fantastic melt are perfect here. Swiss cheese would also be a good substitute.

**Buns:** A sturdy brioche bun or a ciabatta roll would work well and stand up to the rich toppings.

#### Step-by-Step Instructions:

**Caramelize the Onions:** In a large skillet or Dutch oven, melt the butter and olive oil over medium-low

heat. Add the thinly sliced onions and a pinch of salt. Cook for 20-30 minutes, stirring occasionally, until the onions are soft, golden brown, and beautifully caramelized. This step takes patience, but it is the most important part of the recipe!

**Make the Burger Patties:** While the onions are caramelizing, gently form the ground beef into four equal patties. Season both sides with salt and black pepper.

**Finish the Onions:** Once the onions are caramelized, add the beef broth and Worcestershire sauce to the skillet. Stir, scraping up any browned bits from the bottom of the pan. Let the liquid simmer and reduce for about 5 minutes, until it has thickened slightly. Set the onions aside.

**Cook the Burgers:** In the same skillet, or a separate one, cook the burger patties over medium-high heat for 3-4 minutes per side for medium-rare, or longer for your desired doneness.

**Assemble and Melt:** During the last minute of cooking, top each burger patty with a generous amount of the caramelized onions, then a slice of Gruyère cheese. Cover the skillet with a lid and let it sit for about 1 minute, or until the cheese is completely melted and gooey.

**Serve:** Place the cheesy, onion-topped patties on toasted buns and serve immediately.

**Tips for Success:**

**Low and Slow on the Onions:** Don't rush the caramelization of the onions! Low heat is key to getting that deep, sweet flavor without burning them.

**Don't Overwork the Beef:** When forming the patties, be gentle. Overworking the meat can make the burgers tough.

**Rest the Burgers:** While not as critical as a steak, letting the patties rest for a minute or two after cooking can help them stay juicy.

**Use a Good Skillet:** A heavy-bottomed skillet or Dutch oven is perfect for this recipe as it retains heat well and cooks everything evenly.

**Serving Suggestions and Pairings:**

**Nutritional Information (per serving, approximate):**

Calories: 650 kcal

Carbohydrates: 40g

Protein: 35g

Fat: 40g

Saturated Fat: 18g

Cholesterol: 100mg

## DIRECTIONS

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10. Use a : Good Skillet: A heavy-bottomed skillet or Dutch oven is perfect for this recipe as it retains heat well and cooks everything evenly.
11. Serving Suggestions and Pairings: These French Onion Soup Burgers are a meal in themselves. They're rich, savory, and incredibly satisfying. You can serve them with a simple side of potato chips or a fresh green salad to add some freshness. For a fun party spread, they would go perfectly with other cheesy, indulgent snacks like Easy Cheesy Chicken Sliders with Marinara Garlic Butter or with a platter of sheet pan quesadillas.
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14. Protein: 35g
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16. Saturated : Fat: 18g
17. Cholesterol: 100mg
18. Sodium: 900mg
19. Fiber: 3g
20. Sugar: 8g
21. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. Storage and Leftover Tips: This burger is best eaten fresh. The caramelized onion mixture can be stored separately in an airtight container in the refrigerator for up to 3 days. To reheat, warm the onions gently in a skillet and then use them to top a freshly cooked burger patty.
23. More Recipes You'll Love: If you enjoy easy, cheesy, and satisfying comfort foods, you might also like these other recipes:
24. This : Crockpot Nacho Dip is the reason I never have leftovers
25. How I turned a classic sandwich into the ultimate cheesy hot dip

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Original recipe: <https://chefmaniac.com/french-onion-soup-burgers-the-ultimate-comfort-food-mashup/>