

# The Best Burgers

- Prep time 25 mins
- Cook time 25 mins
- Total time 50 mins
- Serves: 8

These are the BEST Burgers! Made with a mix of ground beef and ground pork, caramelized onions, balsamic vinegar, chili powder and MORE that makes them so much more flavorful than other burgers!

## Ingredients

- 1 tablespoon butter
- 1 medium red onion, thinly sliced
- 1 tablespoon brown sugar
- 1 teaspoon minced garlic
- 1 teaspoon chili powder
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 lb lean ground pork
- 1 lb extra lean ground beef
- 1 egg
- ½ cup fine seasoned bread crumbs (see above for gluten free options)
- 2 tablespoons balsamic vinegar
- 1 tablespoon Worcestershire sauce
- Barbecue sauce for basting and toppings as desired



1. In a medium pan, melt butter over medium heat and add onions, stirring until coated. Cook over medium heat, stirring occasionally, for 5-8 minutes, until tender and translucent.
2. Add brown sugar and continue cooking for another 8-10 minutes, until caramelized.
3. Add garlic, chili powder, salt and pepper and cook over medium heat 1 minute. Remove from heat, scrape into a bowl and refrigerate until room temperature (if you're making this ahead, be sure to cover the dish after the onions have cooled to store for longer periods of time).
4. In a large bowl, combine pork, beef, egg, bread crumbs, vinegar Worcestershire sauce and cooled onion mixture and mix just until combined -- don't overmix.
5. Shape into 8 patties for ¼ pound burgers (feel free to make them bigger or smaller according to your preferences).
6. \*Recommended: place on a baking sheet, cover with plastic wrap and refrigerate for at least 2 hours or up to 24 hours. You can also place in the freezer for 2-3 hours. This isn't necessary but really helps the flavors meld together and helps the burgers stay together when cooked.
7. In a pan or on a grill, cook burgers for about 4-5 minutes per side on medium-high heat until internal temperature reaches 160 degrees F. Serve as desired with buns, garnishes, sauces, etc.