

FRENCH HAMBURGER

INGREDIENTS

1/2 CUP ONIONS, DICED
5 TABLESPOON UNSALTED BUTTER, DIVIDED
3/4 POUND LEAN GROUND BEEF
1/2 TEASPOON KOSHER SALT
1/2 TEASPOON BLACK PEPPER
PINCH OF THYME
1 EGG
1/4 CUP FLOUR
1 TABLESPOON VEGETABLE OIL
1/2 CUP STOCK, WINE OR WATER



TIME & SERVINGS

PREP TIME 10 MINUTES
CHILL 1/2 HOUR
2 SERVINGS

HERE'S HOW

- 1 SAUTE ONIONS IN 1 TABLESPOON BUTTER, OVER MEDIUM HEAT, UNTIL TRANSLUCENT, ABOUT 10 MINUTES.
- 2 COMBINE ONIONS, BEEF, 1 TABLESPOON BUTTER, SALT, PEPPER, THYME AND EGG.
- 3 MAKE 4 PATTIES AND CHILL FOR 1/2 AN HOUR.
- 4 LIGHTLY COAT PATTIES WITH FLOUR, DUST OFF EXCESS. HEAT 1 TABLESPOON BUTTER AND OIL OVER MEDIUM HIGH HEAT UNTIL IT BEGINS TO FOAM. COOK PATTIES 2 MINUTES ON EACH SIDE. REMOVE TO A PLATTER.
- 5 SAUCE - DISCARD FAT IN PAN, ADD STOCK, WINE OR WATER, BOIL RAPIDLY UNTIL REDUCED BY HALF, SCRAPE BOTTOM OF PAN TO INCLUDE BROWNED BITS, REMOVE FROM HEAT, SWIRL IN TWO TABLESPOONS OF SOFT BUTTER. POUR SAUCE ON PATTIES AND SERVE.

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN