



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Fig-Glazed Burgers with Red Onion Jam (adapted from Southern Living via Pink Parsley)

Makes 4 burgers

I like my burgers a little smaller, so I made six out of this amount of meat mixture instead of four.

Red onion jam:

1 teaspoon olive oil

1 large red onion, sliced thin

Pinch salt

2 tablespoons brown sugar

¼ cup balsamic vinegar

¾ teaspoon chopped fresh thyme

Cheeseburgers:

1½ pounds ground chuck

2 tablespoons chopped fresh oregano

1 teaspoon kosher salt

1 tablespoon Dijon mustard

¼ teaspoon garlic powder

½ teaspoon ground black pepper

3 tablespoons fig preserves

4 (½-oz) Muenster cheese slices

4 hamburger buns, split and toasted

1. In a large skillet, heat the oil over medium-high heat until it flows like water when you tilt the pan. Add the onions and salt; cook, stirring often, for 5 minutes, until the onions are just golden around the edges. Reduce the heat to medium-low; add the sugar, vinegar, and thyme; cover and cook 10 minutes, until the onion is tender and most of the liquid is absorbed.

2. Gently mix the beef, oregano, salt, mustard, garlic powder, and black pepper. Divide the mixture into four portions and shape each one into a ½-inch thick patty. Form a divot in the center of each patty.

3. Prepare a medium-hot grill. Using a paper towel, grease the grates with vegetable oil. Grill the patties for 5 minutes; flip, and continue grilling another 5 minutes. Brush each patty with fig preserves and top with a slice of cheese. Grill an additional 2 minutes, or until the beef is cooked and the cheese is melted. Serve on buns with onion jam.