

BRIE & POMEGRANATE PICKLED ONION BURGER

Ingredients

PICKLED RED ONIONS

1 medium red onion, thinly sliced

½ cup apple cider vinegar

½ cup warm water

¼ cup [Monin Pomegranate Syrup](#)

1 ½ teaspoons Kosher salt

BURGERS

1 ½ pounds 80%-lean ground beef chuck

2 tbsp. olive oil Kosher salt and freshly ground black pepper, to taste

4 burger buns

2 tbsp. butter, melted

12 oz. brie, sliced thick

1 cup mayonnaise

Yield: 4 Servings



Preparation

1. PICKLED RED ONIONS

2. Combine vinegar, water, Monin Pomegranate Syrup, and salt in a medium bowl. Whisk together until salt is fully dissolved.

3. Place onions in a jar or bowl.

4. Pour vinegar mixture over the onions and let sit at room temperature for at least 1 hour. (If timing allows, cover jar or bowl and place in refrigerator for 1 day to let flavors fully develop.)

5. Pickled onions will last for a few weeks stored in the refrigerator.

6. BURGERS

7. Prepare grill or flat grill for medium-high heat.

8. Form ground beef into four 6-ounce patties on baking sheet lined with waxed paper. Fatten patties so they are slightly larger than diameter of buns. Drizzle patties with a little oil and

sprinkle with salt and pepper.

9. Grill patties, oiled-side-down, until browned on bottom, about 3 minutes. Turn patties over and top with cheese. Cook 3 to 4 minutes longer for medium-rare doneness. If necessary, close grill to help melt cheese.
10. Brush cut sides of buns lightly with butter and grill, oiled-side-down, until lightly toasted, about 1 minute.
11. Remove buns and burgers from grill and allow burgers to rest for 3 minutes.
12. Assemble burgers:
13. Liberally spread mayonnaise over bun tops and bottoms.
14. Mound a generous amount of pickled red onions on the bottom bun.
15. Place burgers atop red onions.
16. Top with bun crown and serve immediately.