

# Ultimate Worcestershire Burgers with Roasted Onions

Every once in a while we want to lose our minds with an Ultimate Burger! Here goes!

Course	Main Course
Cuisine	American
Prep Time	15 minutes
Cook Time	25 minutes
Total Time	40 minutes
Servings	4 Burgers

## Ingredients

- 1 1/4 lb ground beef chuck
- 1/3 cup Bourbon Barrel Aged Worcestershire Sauce
- 1/2 tsp Bourbon Smoked Pepper
- Bourbon Smoked Salt to taste

## For The Onions

- 1 LG red onion sliced thin
- 3 tbsp Bourbon Barrel Aged Worcestershire Sauce
- 1 tbsp olive or vegetable oil
- 1 tsp Bourbon Smoked Pepper
- 1 tsp Bourbon Smoked Salt

## Toppings

- 12 oz pkg of bacon
- sliced pickled optional
- sliced jalapeños optional
- pimento cheese
- hamburger buns
- tomatoes
- lettuce
- your favorites

## Instructions

1. Preheat an oven to 400 degrees.
2. Line two rimmed baking sheets with parchment or foil
3. Spread out the onion slices on one sheet pan and toss with the worcestershire, oil, smoked salt and pepper. Spread out to one even layer.
4. Lay bacon slices on the other sheet pan. Place both pans into the oven
5. Cook the bacon for about 12-15 minutes or as directed on the package
6. Roast the onions for about 15 minutes or until wilted and starting to brown, tossing halfway through cooking time
7. Remove both pans from the oven and set aside to cool.
8. Preheat a grill for medium high heat cooking
9. In a large bowl, gently mix the beef with the worcestershire sauce and smoked pepper.
10. Divide mixture into 4 portions (5 ounces each) and form into patties slightly larger than your buns.
11. Flatten out the middle, slightly, to prevent round burgers.
12. Season both sides of each patty with smoked salt. Lay patties on clean grates on the grill.
13. Grill burgers to desired doneness
14. About a minute before finishing, spread pimento cheese on top of burgers. Grill for 1 minute to melt. Remove burgers from grill and rest
15. Add hamburger buns to grill and grill for 1-2 minutes or just until grill marks form, then remove
16. Assemble your burgers topped with the roasted onions, pickled jalepeno slices, lettuce, tomato and your favorite condiments.