

Football Season Signature Recipe

Ingredients

3 tbsp.	Canola oil
2 cups	Minced onion, divided
To taste	Kosher salt
To taste	Black pepper, fresh ground
1 large	Red bell pepper, minced
1 tbsp.	Hot sauce
2 tbsp.	Honey
½ cup	Rice vinegar
2 lb.	Ground beef
4 tbsp.	Butter, unsalted
8	Hot dog buns

Cornstarch mixed with water

1 tbsp. mixed with 1
tbsp. water (slurry)

Onion Burger "Hot Dogs" with Sweet Chile Relish

Directions

1. Place a large and heavy skillet over medium heat to warm it up. Coat the pan by adding 1 tbsp. of the oil and swirling it. Wait until the oil is hot to add 1 ½ cups onions and the salt and pepper seasoning, then brown them for 5 to 6 minutes without stirring them.
2. After one side of the onions are browned, turn them and let the other side brown for 3 to 4 minutes. Cool the onions in a large bowl.
3. While the onions are cooling, place the garlic in the skillet, add pepper and salt, and stir them for 1 minute to saute them. Saute the red peppers for 30 seconds before adding the honey and hot sauce. Stir, then add your vinegar. Turn down the heat to bring it to a simmer, and then mix in the cornstarch slurry, simmering it again until the relish has thickened (30 seconds).
4. Cool the relish in a bowl until it is room temperature, then clean the skillet. Place the beef and reserved onions in a large bowl and season them with salt and pepper. Mix these together slightly.
5. Shape the beef and onion mix into 8 ovals, about bun-length. Then, flatten their tops and season it with salt and pepper. Add the remainder of your oil (about 2 tbsp.) to a skillet you warmed up over medium-high heat. Then, swirl this around to coat the pan. Add the beef patties once the oil is hot and turn them once, cooking each for 4 minutes for medium-rare. Add one more minute per side for medium, and 2 more minutes for medium well.
6. Put the 2 tablespoons of butter in a medium pan that is over medium heat to warm the butter. Once the butter has melted, toast the buns crumb-side down on the pan, moving them in the butter as you toast them, for about 1 minute to get a golden brown color. Repeat this process with the remaining butter and buns. Place the hot dogs in the buns, cover with the relish, and serve.

