

BLUE CHEESE BURGER

4 personnes 25 minutes Easy

Ingredients

- 4 Brioche Burger Buns
- ½ cup of red wine vinegar
- ½ cup of water
- 2 teaspoons of salt
- 2 teaspoons of sugar
- 1 medium red onion, peeled and thinly sliced
- 400g of ground beef
- 125g of blue cheese
- cut into 4 slices
- 4 spoons of whole grain mustard (optional)
- Salad

Preparation

- 1- Bring the red wine vinegar, water, salt and sugar to a boil in a small saucepan.
- 2- Pour this brine over the onion slices and let marinate while preparing the burgers.
- 3- Shape ground beef steaks for the 4 burgers. Grill steaks to desired doneness. About 2 minutes before the meat is cooked, place a slice of blue cheese on the steaks and let it melt slightly.
- 4- Drain onions. If desired, spread mustard on each side of the Brioche Burger Bun.
- 5- Place the salad then the steaks on the buns and garnish with pickled onions.
- 6- Enjoy!

