

Parisian Bistro Burger

Yield: 24 Mini Burgers
Prep Time: 15 Minutes
Segment: Casual Dining

Ingredients

1 Tbsp.	Butter or olive oil
1 medium	Onion, diced
3-4 oz.	Beef broth
24	<i>Angus TNT™ Mini Burgers</i>
½ Tbsp	Beef seasoning
½ tsp.	Garlic salt
24	Mini cream puffs
10 oz.	Brie cheese, cut in squares 1" x 1" x 1/4"
as needed	Balsamic vinegar "syrup"

Preparation

Melt butter or oil in large skillet. Add onion and sauté over medium high heat until soft, golden and caramelized. Stir in beef broth and simmer until most liquid is absorbed or evaporated. Prepare *Angus TNT Mini Burgers*, sprinkling burgers with seasonings while cooking. Split cream puffs. Place burgers on cream puff bottoms. Top each mini burger with a piece of Brie cheese immediately, allowing some melt. Top with beef broth marinated onions. Place an order of mini burgers on each plate and drizzle entire plate presentation with balsamic syrup.

Serving Suggestions

Serve 3 *Angus TNT Mini Burgers* to an order. Serve with a side of very thin, long *pomme frites* (French fries). Serve with small cornichons and additional Dijon mustard.