

RACH'S BURGER of the MONTH



This butter burger is an ode to Wisconsin, on toast. I cook onions in butter, cook my burgers in the buttery drippings and serve with the onions on top.

Buttery Burgers & Onions on Toast

MAKES 4

- 2 large or 4 small onions
- 4 tbsp. butter
- 1 tbsp. fresh thyme leaves or $\frac{1}{4}$ tsp. dried thyme
- 1 bay leaf
- Salt and pepper
- $\frac{1}{2}$ cup beef stock
- 1½ lbs. 90% lean ground beef, best quality, at room temperature
- 1 tbsp. Worcestershire sauce
- 2 cloves garlic, grated or pasted
- 8 slices cheddar or 8 oz. coarsely grated white sharp cheddar, preferably Wisconsin

- 1 bunch upland cress
- 8 slices $\frac{3}{4}$ -inch-thick white bread, toasted

► Grate enough of 1 onion to measure 3 tbsp. with the juice; reserve for the burgers. Quarter and thinly slice the remaining onions. In a large cast-iron skillet, heat the butter over medium. When it foams, add the sliced onions, thyme and bay leaf; season with salt and pepper. Cook, stirring frequently, until caramel in color and

very soft, 20 to 30 minutes, adding the stock during the last 5 minutes of cooking. When the stock is absorbed, use a slotted spoon to transfer the onions to a medium bowl. Reserve the skillet with the drippings.

► In another medium bowl, season the beef. Mix in the grated onion, the Worcestershire and garlic. Form into 4 patties (thinner in the centers for even cooking).

- Reheat the skillet over medium-high. Add the patties and cook 8 minutes, turning occasionally.
- Top the patties with the cheese during the last minute or two of cooking, tenting with foil to melt.
- Divide the upland cress among 4 slices of toast; top with the buttery burgers, buttery onions and the remaining 4 slices of toast.