

Mango Habanero Burger with Caramelized Onions and Blue Cheese



Ingredients:

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|------------------------|----------------------|
| 1 lb. | Ground chuck |
| 1/3 cup | Mango Habanero Jam |
| Seasoned Salt & Pepper | To Taste |
| Dash | Worcestershire Sauce |
| 1 medium | Onion |
| 1 tablespoon | Canola Oil |
| 1/4 teaspoon | Salt |
| 1/4 teaspoon | Pepper |
| 1 teaspoon | Butter |
| 4 to 8 ounces | Bleu Cheese |

Directions:

Mix Mango Habanero Jam with ground chuck and add seasoned salt & pepper to taste and dash Worcestershire sauce. Divide into 4 equal patties.

In a skillet, cook onions over low to medium heat. Add salt, sugar and butter. Stir occasionally. Cook until brown and soft about 30 to 40 minutes.

Grill burgers to desired doneness.

Top each patty with desired amount of onions and bleu cheese. Serve on hamburger buns.

Notes: For larger burgers on Kaiser rolls, divide burger into two patties.

Also, bleu cheese can be substituted with Swiss, Sharp Cheddar, Gorgonzola or your favorite flavor cheese.

