

BLUE CHEESE BURGER

4 personnes

25 minutes

Easy

Ingredients

- 4 Brioche 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

Bring the red wine vinegar, water, salt and sugar to a boil in a small saucepan.

Pour this brine over the onion slices and let marinate while preparing the burgers.

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.

Drain onions. If desired, spread mustard on each side of the Brioche Burger Bun.

Place the salad then the steaks on the buns and garnish with pickled onions.

