



## Ranch Burger with Carmelized Onion

### Ingredients:

- 1 1/2 pounds ground beef
- 4 teaspoons Ranch Rub (recipe follows)
- 1 tablespoon butter
- 1 medium onion, cut into thin wedges
- 1 tablespoon packed brown sugar
- 4 hamburger buns, split
- Romain lettuce, tomato slices

### Ranch Rub (Makes 3 tablespoons):

- 2 teaspoons sweet paprika
- 2 teaspoons dried thyme
- 1-1/2 teaspoons salt
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon ground red pepper
- 1/2 teaspoon ground white pepper

Makes: 4 servings.

Prep Time: 10 minutes  
Grilling Time: 20 minutes



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### Directions:

- Ranch rub instructions:
  - Combine all ingredients.
  - Store in airtight container.
  - Shake before using.
- Preheat grill to medium.
- Lightly shape ground beef into four 3/4-inch thick patties.
- Press Ranch Rub onto patties.
- Place patties on grid and grill, uncovered, 13 to 15 minutes to medium (160°F) doneness, until not pink in center and juices show no pink color, turning occasionally.
- Meanwhile, heat butter in large nonstick skillet over medium heat. Add onion and brown sugar; cook and stir 8 to 10 minutes or until onion is caramelized.
- Line bun bottom with lettuce and tomato. Top with burger. Evenly divide onion mixture over burgers. Close with bun top.

*Recipe and photo courtesy of The Beef Checkoff.*

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