



PARISIAN BISTRO BURGER

Yield: 24 Mini Burgers
Prep Time: 15 minutes
Segment: Casual dining

INGREDIENTS

24 Angus TNT™ Mini Burgers
1 tablespoon Butter or olive oil
1 Medium onion, diced
3 – 4 ounces Beef broth
½ tablespoon Beef seasoning
½ teaspoon Garlic salt
24 Mini cream puffs
10 ounces Brie cheese, cut in squares
Balsamic vinegar syrup, as needed

PREPARATION

Heat butter or oil in large skillet until hot. 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 beef seasoning and garlic salt 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 marinated onions. Place Mini Burgers on plate and drizzle entire plate presentation with balsamic syrup.

SERVING SUGGESTION

Serve with a side of very thin, long pomme frites. Serve with small cornichons and additional Dijon mustard.

