The Mad Parisian

Ingredients:

- 2 lbs Ground Beef (80/20 works best)
- 1 ½ Cups Caramelized Onions
- 12 Pieces Thick-Cut Bacon
- 1 Cup Ah Jus
- 3 Tablespoon Butter
- Salt & Pepper
- 6 Slices Gruyere Cheese
- 2 Tablespoons Dijon Mustard
- 6 Ciabatta Buns

Directions:

- Place a sauté pan over medium-high heat and cook the bacon until crisp, about 5 minutes. Once crisp, remove the bacon to a paper-towel lined plate to drain.
- Form the beef patties in 6-ounce rounds slightly larger than your bun. Press an indent into the center of the burger with your thumb to prevent the burger from shrinking during cooking. Season the patties with salt and pepper and place the patties onto the medium-high heated griddle. Cook for 3 to 4 minutes, flip the burger and continue cooking for 2-3 more minutes to desired doneness.
- Meanwhile, spread ½ tablespoon butter onto the bottom bun and toast over low heat on the griddle.
- Heat 1-cup beef broth in a shallow bowl in the microwave, set aside.
- Once the burgers are cooked you are ready to begin constructing the masterpiece. Take the toasted bottom bun, spread a small amount of Dijon mustard across it, add a few tablespoons of caramelized onions and two pieces of the crisp bacon. Next comes the burger topped off with Gruyere cheese. Lastly, take the top bun and dip it into the warm Ah Jus. Top the burger with the soaked bun, wipe the drool off your face and get ready for an amazing burger.
- Serve with Sweet Maui Onion Kettle Chips and a pickle.