

Peyton Patties

Ingredients

½ cup finely chopped onion
½ lb smoked bacon, diced
1 tablespoon Worcestershire sauce
½ cup fresh soft bread crumbs
1 egg
2 teaspoons of kosher salt
1 teaspoon ground black pepper
1 ½ pounds ground beef chuck or ground beef

6 regular size hamburger buns or 12 slider buns.

Preparation

Mix first 7 ingredients in large bowl. Add beef; blend gently. Shape mixture into 6 regular size or 12 slider size patties. Transfer patties to small baking sheet.

Grill burgers until brown on bottom, about 4 to 5 minutes. Turn over and grill until burgers are cooked to desired doneness, about 4 minutes for medium. Place burgers on buns and spread with Heartland Relish.

Heartland Relish

2 tablespoons extra-virgin olive oil
2 onions, sliced thinly
½ cup water
½ cup ketchup
2 tablespoons yellow mustard
2 teaspoons salt
1 teaspoon ground black pepper

Heat a large skillet over medium-high heat and add the olive oil. Add the onions and cook until golden brown, about 15 minutes. Season with salt and pepper, add the water, stir, and bring to a boil, scraping up the caramelized bits on the bottom of the pan. Stir in ketchup and mustard. Simmer until thick. Remove from heat and let cool before serving with the burgers.