

## **Burgers With Grilled Onions And Red Pepper Aioli**

### **Burgers, Burgers, Burgers!**

Happy Canada Day! A perfect way to celebrate!

I don't usually mix a lot of stuff into the meat, so we can enjoy the full, juicy flavour of the meat!

Makes 4 Servings

1 ¼ - 1 ½ lbs. lean ground beef  
(depending on the amount of meat you are using for each of the 4 patties)  
Salt & freshly ground pepper to taste.  
4 burger buns  
Grilled onions  
Red pepper mayo

Form into patties and cook on the barbecue until done how you like them. \*\* Remove & place on buns that have been sliced & heated over the fire until toasted. Place the burger onto the buns, top with the grilled onions & red pepper aioli.

### **Grilled onions**

2 red onions, cut into ¼ - 1/3 " thick slices  
1 Tbsp. EVO

I put short skewers through the onion slices to hold them together while cooking. Brush or drizzle with EVO. Place on the barbecue grill & cook until softened & browned. Remove the onions to a plate & take out the skewers.

**Red Pepper Aioli** – Makes about 1 cup.

1 roasted red pepper\*\*  
1 clove garlic, minced  
1 tsp. Dijon mustard  
¼ tsp. hot pepper sauce, such as Tabasco or Serracha  
½ cup mayonnaise

In food processor, combine red pepper, garlic, mustard, & hot pepper sauce; puree. Add mayonnaise & process just until blended, using on/off turns.

**\*\*If you would like to see times for grilling, please to my [Grilling Chart](#).**

**\*\*If you would like to see how to roast peppers, please go to [Charring/Roasting Peppers](#).**

