

Over the Top Burger

Recipe Courtesy: Parkers Hilltop Brewery

Instructions:

Grill burger to desired temp

Toast bun

Put horse radish sauce on bottom bun (recipe below)

Put poached onions on top of burger (recipe below)

Put arugula on top of onions

Red wine poached onions

- 1 yellow onion
- 3 cups red onion
- ½ cup sugar
- ½ cup balsamic vinegar

Mix all together and simmer till onions are tender but crisp to the bite

Remove onions

Reduce red wine and balsamic down till it coats a spoon evenly

Add onion back to reduction and cool

Horse radish crème

- 3 tablespoons horse radish
- 1 tablespoon Dijon mustard
- 1 tablespoon fresh garlic chopped
- 4 cups sour cream
- 1 cup mayo
- ¼ cup lemon juice
- ¼ cup Worcestershire sauce

Salt and pepper to taste

Mix all together