

Mega Chopped Steak Burgers & Sweet Potato Fries

Today we are going to prepare what I call Mega Chopped Steak Burgers with Sweet Potato Fries. My mother use to make the best homemade hamburgers with gravy, mashed potatoes and string beans for dinner. Talk about comfort food. Well today I decided to create a lunch time version of her incredible burger recipe. We will make the dinner another day.

These patties will have tons of flavor by adding a little French onion soup mix, Worcestershire sauce, mustard and other ingredients that only Mama could blend to make our stomachs extremely happy.

Ingredients

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| 2/3 c. mayonnaise | 6 tbsp salted butter |
| 2 tbsp. ketchup | 2 large onions, thinly sliced |
| 2 tbsp. brown mustard | 1 16-ounce package frozen sweet potato fries |
| 2 tsp. Worcestershire sauce | 1 tbsp. olive oil |
| 1/2 c. fresh parsley, chopped | 1 tsp. garlic salt |
| 2 lb. ground beef | 1/2 tsp. paprika |
| 2 tbsp Liptons French Onion Soup | 6 Potato Bread hamburger buns, toasted |
| 1/2 tsp. Salt | |
| Black pepper to taste | |

Directions

1. Mix the mayonnaise, 1 tablespoon each ketchup and mustard, 1 teaspoon Worcestershire sauce and the parsley in a medium bowl. Refrigerate until ready to serve.
2. Combine the beef, onion soup mix, a few grinds of pepper, the remaining 1 tablespoon each ketchup and mustard and the remaining 1 teaspoon Worcestershire sauce in a large bowl. Use your hands to mix until just combined. Divide the mixture into 6 equal balls, then press into patties. Place on a parchment-lined baking sheet and set aside.
3. Melt the butter in a large skillet over medium heat. Add the onions and cook, stirring occasionally, until softened and browned, 13 to 15 minutes. Remove the onions to a plate.
4. Meanwhile, preheat the oven to 450°. Toss the fries with the olive oil, garlic salt and paprika on a baking sheet; spread in an even layer. Bake until crispy, 22 to 25 minutes.
5. Preheat a grill or grill pan to medium high. Grill the burgers (in batches, if necessary) until well marked, 4 to 5 minutes per side for medium rare. Spread a heaping tablespoon of the mayonnaise mixture on both sides of the buns. Put the burgers on the buns and top with the onions. Serve with the fries.