**French Onion Burgers**

Serves 4 to 6

6 large sweet onions, sliced thin

3 cups beef stock

1 cup sweet red vermouth

1 tablespoon balsamic vinegar

2 sprigs of thyme

1 bay leaf

1/2 teaspoon salt

1/2 teaspoon freshly ground pepper

4 – 5 ounce high quality burgers

4 Brioche Hamburger rolls

Butter

4 slices Gruyere Cheese or Swiss Cheese

Place all ingredients in the slow cooker, except cheese; Secure lid.

Select low for 8 hours.

When cooking is complete, remove thyme and bay leaf.

Grill or cook the burgers your traditional method.

Preheat broiler.

Butter the insides of the Brioche Buns and toast them to golden brown under the broiler, about 2 minutes.

Using a slotted spoon, top each burger with some of the cooked onions then top with a piece of the cheese.

Place burgers under broiler for two minutes, or until cheese is melted.

Top with more onions if desired, place on the toasted buns.

To serve Cut burgers in half and serve with soup on the side for dipping.

If you are in a hurry, you can skip making your own onion soup and buy it at the store prepared, just sauté thin slice onions in olive oil with salt and pepper to place on the burgers. Add a little of the prepared soup to the cooked onions and simmer for 5 minutes before topping the burger.