

## **Burger of the Gods**

One red onion, sliced thinly  
One white onion, sliced thinly  
Two tbsp brown sugar  
Balsamic vinegar  
2 ounces Bleu cheese  
2 ounces Gorgonzola Cheese  
1/2 cup mayonaisse  
Olive Oil  
Burger buns

Caramelize the onions in a small bit of oil. Add sugar. Add balsamic vinegar and cook down until syrupy. Set aside and let cool.

Add the Gorgonzola cheese to the mayo and mix until creamy. Set aside in fridge until ready to use.

Grill the burger patties. Top with bleu cheese and onions. Spread buns with Gorgonzola/Mayo spread and serve.