WILDFIRE®

STEAKS, CHOPS & SEAFOOD

SMOKED HICKORY BURGER

Yield: 1 Serving



INGREDIENTS

2 4-oz burger patties

2 slices cooked smoked bacon, crumbled

2 slices cheddar cheese

Wildfire BBQ Chicken Spice (or your favorite BBQ spice rub), to taste

BBQ sauce, for brushing and serving

Sesame seed bun

Butter, for bun

Lettuce and tomato, for serving

METHOD

1. On a work surface, top one burger patty with crumbled bacon and both slices of cheese.
2. Lay the second patty over the first and seal the sides around the bacon and cheese filling. Refrigerate stuffed patties for about one hour.
3. Preheat grill to medium-high heat.
4. Dust both sides of the stuffed patties with BBQ chicken spices and grill half way (about 2 minutes per side).
5. Brush the stuffed patties with BBQ sauce and grill for about 2 more minutes on each side to desired temperature.
6. Butter and toast sesame seed bun, brush with BBQ sauce and top with burger, lettuce and tomato.

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