

BOURBON, PEANUT BUTTER & BACON BURGER

Created by The Boozy Chef

Ingredients

- ✓ Bacon (frozen)
- ✓ Ground Beef
- ✓ White Onion (sweet), grated
- ✓ Heavy Cream, divided
- ✓ Worcestershire Sauce
- ✓ Soy Sauce
- ✓ Fish Sauce
- ✓ Garlic (finely minced)

- ✓ Egg
- ✓ Fresh Rosemary, finely chopped
- ✓ Maple-Flavored Bourbon Whiskey
- ✓ Cayenne Pepper Sauce OR Cayenne Pepper
- ✓ Salt
- ✓ Pepper

Additional Items Needed for Peanut Sauce:

- ✓ Peanut Butter
- ✓ Green Jalapeno Jelly
- ✓ Maple Syrup

Step 1

assemble beef & bacon mixture

Directions

- Cut **1 lb frozen bacon** into 1 to 2" chunks and place in food processor. Process until bacon becomes finely ground and of similar consistency to ground beef.
- Combine the pureed **bacon** with **1 lb beef, 3 TBSP grated white onion, 1 TBSP heavy cream, 2 TBSP Worcestershire sauce, 2 tsp soy sauce, 1 tsp fish sauce, 1 whole egg, 1 TBSP garlic, 1 sprig of fresh rosemary, 2 TBSP maple-flavored Bourbon whiskey, 1 dash cayenne pepper OR 1/3 cup cayenne pepper sauce, 1-1/2 tsp salt and 1 tsp black pepper.**
- Once mixed, take a small amount of the mixture (approximately 1 TBSP) and fry it in a pan. Once cooked through, taste, and add more salt and pepper to the meat mixture if needed according to your preference.
- Create patties from the meat mixture.
 - Standard burgers: 6 oz patties
 - Jumbo burgers: 8 oz patties
 - Slider-size burgers: 3 to 4 oz patties
- Once the patty is formed, create an indent in the center with your thumb. This will thin out the middle so the patty will cook through evenly without being overdone on the outside or underdone in the center.
- Place formed patties in refrigerator for 30 minutes to allow flavors to meld. While patties are chilling make **Peanut Butter Sauce**.

BOURBON, PEANUT BUTTER & BACON BURGER *(continued)*

Step 2

make peanut sauce

- In small bowl, mix together:
 1. **1/4 cup peanut butter**
 2. **3 TBSP jalapeno jelly**
 3. **3 TBSP heavy cream**
 4. **1 TBSP maple syrup**
 5. **2 TBSP maple-flavored Bourbon whiskey**
- Mix until well blended. Consistency should be thick, smooth and silky, and when tasted it should not stick to the roof of your mouth. If necessary, add more cream until mixture is satiny and easy to spread but not runny.

Step 3

cook & assemble

Oven & Grill or Stovetop Method

- Pre-heat oven to 375°F (190°C). Bring burger patties to room temperature before cooking.
- Bring grill or skillet to high heat and lightly brush or spray with pan spray, olive oil, or a mixture of half olive oil, half butter. Sear burger patties over high heat until grill marks form or patties are golden brown. This should take 1 to 2 minutes per side.
- Transfer seared patties to baking sheet and place in oven.
- Bake 4 to 6 minutes, or until meat reaches an internal temperature of 160°F (71°C) using a stem thermometer.
- Remove from oven, then spread 1 to 2 TBSP of Peanut Butter Sauce on each patty, according to your preference. For cheeseburgers (optional), add 1 slice of Cheddar Cheese to each patty. If burgers are still hot from the oven, the cheese will begin to melt while burger patties are resting.
 - If cheese does not melt enough, return to oven for 30 seconds to 1 minute to finish melting cheese.
- Allow burgers to rest 5 minutes, lightly covered with foil, before serving or cutting.

Grill Method

- Prepare grill so one side is able to cook at very high heat while the other side is open for lower temp cooking. Bring burger patties to room temperature before cooking.
- Sear burger patties on HIGH until grill marks and crust forms (approximately 1 to 2 minutes per side), then move to the cooler side of the grill. Continue cooking at the lower temperature for 4 to 6 minutes or until burger reaches an internal temperature of 160°F (71°C) using a stem thermometer.
- Remove from heat and follow instructions above under "stovetop method"

BOURBON, PEANUT BUTTER & BACON BURGER *(continued)*

Completed recipe serves 6

Freezer Meal

To create a **freezer meal**:

- Complete steps to form patties but do not cook.
- Flash freeze patties individually, then package in vacuum-sealing or zippered freezer bags.
- To serve:
 - Cook from thawed or frozen
 - Follow cooking instructions above

Gluten-Free

Gluten-Free

To make this dish gluten-free, use GF versions of Worcestershire and soy sauce. All other listed ingredients are gluten-free.

Nutrition Facts

Serving Size 8 oz

Amount Per Serving

Calories 860 Calories from Fat 340

% Daily value

Total Fat 38g	58%
Saturated Fat 17g	85%
Trans Fat 0g	
Cholesterol 150mg	50%
Sodium 3170mg	132%
Total Carbohydrate 59g	20%
Dietary Fiber 6g	25%
Sugars 13g	
Protein 47g	94%
Vitamin A	200%
Vitamin C	45%
Calcium	60%
Iron	25%

* Percent Daily Values are based on a 2,000 calorie diet.

For more great recipes visit:
www.theboozychef.com

For a chef-guided fine dining
experience at home visit
www.oneamazingmeal.com