



## Hickory Crunch Chipotle-Cheddar Burger

If you're going to serve a burger, make it memorable and decadent. All-beef seasoned patty topped with a big dose of flavor - warm chipotle cheddar cheese, crispy hickory smoked bacon, caramelized onions and smoky BBQ sauce on toasted sourdough.

Yield: 24

### INGREDIENTS

1 gal	Hot water (180°-190°F)	1 bag	Foothill Farms® Cheese Sauce Mix (#088T or 2 bags #094T)
1/2 c	Chipotle chile, canned, pureed	24 each	Beef burger, 4 oz patties (choice, chuck)
	Salt and pepper	1/2 c	BBQ sauce
1 c	Mayonnaise	48 slices	Sourdough bread slices, fit to size of burger, lightly toasted
1 1/2 c	Bacon, hickory smoked, cooked, chunked	72 rings	Onions, medium-thick, caramelized

### INSTRUCTIONS

1. In a mixing container pour in hot water. Add contents of Sauce Mix into water while vigorously stirring with a wire whisk. Continue stirring until mix is dissolved and sauce is smooth.
2. Add chipotle puree to cheese sauce. Whisk to combine. Reserve hot (never boil).
3. Place bbq sauce and mayo in a mixing bowl and whisk to combine. Reserve cold.
4. Season burgers with salt & pepper to taste. Griddle, to order, until fully cooked to the desired doneness. Reserve hot.
5. To serve 1 burger: Spread 1 Tbsp of bbq/mayo on 2 slices of toasted sourdough (½ Tbsp each slice). Top 1 slice with a cooked burger patty. Top with 3 caramelized onion rings, then a heaping Tbsp of crumbled bacon, then 1 ½ Tbsp of Chipotle Cheddar Cheese Sauce. Top with other slice of sourdough.