



Inside-Out BBQ Burger

No, we didn't misspell it. A BBQ burger is an all-beef patty that is "stuffed" with **Merchts® Sharp Cheddar Cheese** and chunks of applewood smoked bacon, then griddled to juicy perfection. This mouth-watering burger is then served on a toasted bun with crispy onion/jalapeño strips and BBQ sauce... WooHoo!

INGREDIENTS:

- 3 pounds ground sirloin, 80/20 blend
- ¾ C Merchts® Sharp Cheddar
- ¾ C bacon, applewood smoked, cooked, small chunks
- 12 oz. BBQ sauce, prepared
- 12 oz. fried onion/jalapeño strips
- 12 burger buns

METHOD:

1. To make the stuffed burger: Make two, 2-ounce burger patties—pressing each burger flat. Top the center of one of the patties with 1 Tbsp Merchts® Sharp Cheddar, leaving ¼" of the burger edges without cheese. Top the cheese with 1 Tbsp bacon. Place the other patty on top and form it all into a burger, gently crimping the edges with your hands (this will help seal the cheese in when cooking), while forming the patty. Repeat this, making 11 more Merchts® burgers.
2. Grill each burger to order and to your liking. Medium doneness and up seems to work best.
3. **To build 1 burger:** Toast 1 burger bun. Place approx. 1 oz. fried onion/jalapeño on the bun heel. Top with 1 cooked Merchts® burger. Spread approx. 1 oz. BBQ sauce over the burger. Top with the bun crown. Repeat for the remaining 11 orders.

PORTIONS: 12 **SERVING SIZE:** ¼ pound burger