



**MAN UP
YOUR MENU.**
LUNCH & DINNER

Inside-Out BBQ Burger

Product: Merkts® Sharp Cheddar **Portions:** 12 **Serving Size:** ¼ pound burger

No, we didn't misspell it. A BBQ burger is an all-beef patty that is "stuffed" with Merkts 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	12 oz. BBQ sauce, prepared
¾ cup Merkts Sharp Cheddar	12 oz. fried onion/jalapeño strips
¾ cup bacon, applewood smoked, cooked, small chunks	12 burger buns

Preparation:

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 Merkts 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 Merkts 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 Merkts burger. Spread approx. 1 oz. BBQ sauce over the burger. Top with the bun crown. Repeat for the remaining 11 orders.

Operator Hints:

- Experiment with various types of buns; kaiser, potato, Hawaiian, sesame
- Smear additional Merkts Sharp Cheddar on the top of the burger, before adding the BBQ sauce, for over-the-top manly appeal

- Ground sirloin could be substituted with ground chuck or even a steak blend, as a great way of utilizing your beef scraps
- Create endless inside-out Merkts Cheese Burger recipe promotions; using tasty meat blends like beef/breakfast sausage or beef/chorizo – all with their own specific toppings

Made with 100% Real Aged Wisconsin Cheddar.

Merkts®