



APPLEWOOD BACON BBQ BURGER

Featuring:

Smokehouse 220 Applewood
Smoked Bacon BBQ Sauce

Ingredients

Smokehouse 220 Applewood
Smoked Bacon BBQ Sauce

Ground Sirloin

Artisan Burger Buns

Sharp Cheddar Cheese, thick-
cut slices

Bacon, thick-cut

Tomatoes & Pickles, sliced

Onion Straws:

Onion, large, cut into
thing rings

Buttermilk

Flour

Salt

Cayenne Pepper

Black Pepper

Frying Oil

Measure

To taste

1 lb.

4 ea.

4 ea.

8 ea.

To taste

2 ea.

1 cup

1 cup

2 tsp.

1 tsp.

½ tsp.

As needed

Methods:

1. Divide/press burger into 4 patties.
2. Cook patties for 4 minutes per side or until desired degree of doneness.
3. During last minute, top each patty with slice of cheese to melt slightly. To assemble, top each bun bottom with cooked burger, tomatoes, pickles, and bacon.
4. Drizzle with Applewood BBQ Sauce; top with onion straws and bun top.

For Onion Straws:

1. Soak onion rings in buttermilk for one hour.
2. Meanwhile, combine flour and seasoning in medium bowl; set aside.
3. Heat oil in deep skillet or Dutch oven to 375°F.
4. Drain onions and toss in seasoned flour mixture, tapping to remove excess coating.
5. Working in batches, cook onions in hot oil for 1½-2 minutes, turning regularly, until golden brown.
6. Drain on paper towels to remove excess oil. Repeat with remaining onions.