



Menu du Jour

20 May 05

Great Smoky Avocado Bacon Cheeseburgers

(Serves four)

Great Smoky Avocado Bacon Cheeseburgers

- 1 1/2 pounds ground chuck
- 1 tablespoon coarse kosher salt
- 1 tablespoon freshly ground black pepper
- 1 teaspoon granulated garlic
- 1 teaspoon onion powder
- 1 teaspoon celery seed
- 1 tablespoon Worcestershire sauce
- 1/4 cup Tennessee Gourmet® Apple & Spice Sauce
- 2 tablespoons finely minced Jalapeño chile
- 4 slices hickory-smoked bacon
- 4 1/4-inch slices large red onion
- 1 Hass avocado, seeded and sliced
- 4 large Kaiser rolls, split
- 4 slices cheddar cheese
- 4 1/4-inch slices tomato, optional
- 1 cup mixed field greens, optional

In a large mixing bowl, combine hamburger, salt, pepper, garlic, onion powder, celery seed, Worcestershire sauce, Tennessee Gourmet® Apple & Spice Sauce (your favorite flavor), and the minced Jalapeño. Mix thoroughly. Form into 4 patties, about 2 inches thick. Refrigerate, covered, until cooking. (Burgers may be made up to 4 hours in advance.)

Cook bacon until barely crisp and drain on paper towels.

Over a medium hot direct grill, cook patties, covered, for about 4 minutes. Flip and cook another 3 minutes. Top with red onion slice, 1 slice of bacon, avocado slices, and 1 slice of cheese. Cover grill and indirectly cook another 2 to 3 minutes or until burgers reach an internal temperature of 160 degrees F. and cheese is melted. Serve on toasted buns garnished with 1/4 cup of field greens and a tomato slice, if desired.



Cooking & Presentation Photos



Bacon Cooking In A Cast Iron Skillet On The Grill



Finishing Bacon Over Direct Heat



Assembled Burger On The Grill



Great Smoky Avocado Cheeseburger With Onion Rings And Pickles