



SMOKED TOMATO BURGER

Ground beef patty topped with grilled jalapeno, cheese and tomato, on a toasted bun with Ken's Chipotle Mayonnaise and Hickory & Brown Sugar BBQ.

INGREDIENTS

- 1 Tbsp Hickory & Brown Sugar BBQ Sauce
- 2 Tbsp Ken's Chipotle Mayonnaise
- 1 each Ground beef patty, fresh
- 1 each Jalapeno, smoked seeded, skinned
- 1 each Tomato, sliced
- 2 each Smoked Gouda cheese, sliced
- 3 each Smoked tomato confit
- 1 each Brioche bun, toasted

DIRECTIONS

1. Grill burger to 155 F; cover with jalapeno, cheese, tomato and remove to toasted bun spread with 1 Tbsp Ken's Chipotle Mayonnaise on each side.
2. Finish on top with SBR Hickory & Brown Sugar BBQ and grilled tomatoes.
3. Serve with crispy fried onion rings