

SMOKED GOUDA BACON BURGER

INGREDIENTS

For the slaw:

1 small or 1/2 large head green cabbage (about 1-1/2 pounds) 1/2 red bell pepper

For the dressing:

1/4 cups yellow mustard

1/4 cups mayonnaise

1/4 cups sugar

1/4 cups distilled white vinegar

1/2 teaspoons celery seed

1/2 teaspoons freshly ground black pepper, or more to taste Salt

Burger ingredients: 1/4 pound of Mexican pork chorizo combined with 1/4 pound of ground beef. Form patty and cook indirect until internal temperature reaches around 135f and finish with hot sear to internal temp. reaches at least 145f for pork chorizo to be fully cooked.

Add 1 slice of smoked Gouda to the patty for about 2 min. before patty is placed on buns. Add slices of fresh avocado and crispy bacon.

Toast brioche buns directly on grill add burger patty and topping as listed.

- Toast Brioche buns
- Add Memphis slaw on bottom bun
- Add patty
- Bacon
- Avocado