



THE MEAT HOUSE: 15 Minute Recipe

Your Neighborhood Butcher

B4 BURGER (BLACK AND BLUE BACON BURGER)

Yield: 6 Burgers

- 2 lbs 85% ground burger
- We want a nice juicy burger
- ¾ to 1 cup Meat House Cajun seasoning
- Bacon – thick cut – 18 slices
- Try our North Country smoked bacon
- 8 ounces strong blue cheese
- Try Roaring 40's Sandwich/burger rolls
- Try Martin's potato rolls

Instructions

Crisp the bacon in a large skillet on medium heat. While the bacon is cooking, combine the beef and Cajun seasoning mixing thoroughly by hand. Let this mix set a spell in order to allow the seasoning to work into the meat. Time to get the grill ready! Pre-heat to medium-high, clean and oil the grates. When the bacon has browned up and is nice and crispy, remove the slices from the skillet and drain them. Placing the strips on an upside down rack over paper works great, simply placing them on a paper towel covered plate is fine. Crumble the blue cheese into big chunks into the seasoned beef. Gently fold in the crumbled cheese: try to avoid crushing & melting the chunks. No worries if some melt, it'll taste great. Divide the meat into 6 equally large meat balls, and press them by hand into patties.

Tip

Press a three fingered indent into the middle of the burger. This allows the meat to cook more evenly as the edges of a burger will cook more quickly than the center. Grill on medium-high heat, turning once at about 10 minutes. Grill until reaching desired doneness . . . try not to go past 160 degrees for medium. They will cook for a bit after taking them off the grill so aim for medium rare for a medium burger. While the burgers are cooking, arrange all the sides on a table buffet style, it's more social! Let the burgers rest for 3 minutes before pairing them with the rolls and bacon strips.



Options

- Leaner suggestion: Naturewell 95%
- All natural beef or lean ground buffalo.
- Light sliced cheddar cheese.
- Vegetable toppings: lettuce, tomato, onion, pickles, relish, ketchup . . . Hot Sauce!
- Feel free to grill the burger rolls if you have time . . . just butter the insides and toast 'em up!
- **Extra Credit:** Grill the onion slices!

For store locations, recipe ideas or to shop online visit:

www.TheMeatHouse.com