

BBQ Bacon Jack Burger

Ingredients:

- 1 – 2lb. GFS Fresh Ground Beef Patty, 80/20**
- Iodized Salt to taste**
- Trade East Ground Black Pepper to taste**
- 3 Tbsp. GFS Barbecue Sauce**
- 1 slice Monterey Jack Cheese**
- 2 slices GFS Laid-Out Bacon, cooked**
- 1 Multi-Grain Bun, toasted**
- 2 leaves Romaine Lettuce**
- 1 slice Tomato**
- 1 slice Red Onions**



Directions:

Wash all fresh produce and drain well. Season burger patty with salt and pepper. Cook burger on char grill. Spoon 2 tbsp. barbecue sauce on patty. Top with Monterey Jack cheese and melt. Spread 1 tbsp. barbecue sauce on bottom half of toasted bun and top with patty. Top burger with bacon slices, laid in a criss-cross pattern. Layer with lettuce, tomato, and onion. Enjoy!



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