

“The Big Game” Bloated Burger

recipe developed by The Clever Cleaver Brothers®

2 pounds ground beef
1/4 cup Cholula® Hot Sauce
1 tablespoon chopped fresh cilantro

Filling

4 slices pepperjack cheese; cut each slice in quarters
2 slices of sweet onion; cut each slice cut into quarters
1/2 avocado, sliced thin

Toppings

4 slices pepperjack cheese
8 slices crisp maple bacon
1/2 avocado; cut in 8 thin slices
1 cup thick style salsa

4 large hamburger buns

1. In a large bowl, combine the ground beef, hot sauce and cilantro.
2. Divide the beef mixture into four portions. Form a meatball shape with each portion.
3. Cut each meat ball in half and form a thin hamburger shape from each half.
4. In the center of four of the burgers, place two pieces (quarters) of pepperjack cheese, two pieces (quarters) of sliced onion, an avocado slice and two more pieces (quarters) of pepperjack cheese.
5. Top with remaining burger halves and press down the edges to seal in all the goodies.
6. Preheat the barbecue grill to medium heat and place on the burgers. Cook until the juice run clear. At the same time you're cooking the burgers, place a piece of foil on the grill and cook the bacon. Remember to fold up the side of the foil to form a pan and keep the bacon fat in. Bacon can also be precooked and heated on the grill before eating.
7. Just before you remove the burgers, top each with a slice of pepperjack cheese. When the cheese starts to melt remove the burgers from the grill.
8. Now it's time to build your masterpiece. Open each roll and spread salsa on top and bottom. Place on burger and top with a slice of avocado and bacon. Bring plenty of napkins. Makes four burgers.

TAILGATE TIP: We recommend that you prep the burgers through Step #5 and prepare the Toppings in advance of the game and transport everything in a cooler with adequate ice or ice packs. Grill the burgers at the tailgate party.

For more delicious recipes visit www.CleverClever.com.