Happily Ever After Burgers

This perfect “marriage” of ingredients will leave your mouth happy!

Preparation time: 10-15 minutes. Cook Time: 10-15 minutes.

Ingredients (serves 2):

Burger patty-

Two cuts (approx. 1/3 lb. ea.) of beef rib cap- ground or finely hand diced

Worchestershire sauce- 1 Tbsp.

One large egg

Italian Style Bread Crumbs- ¼ C. (may substitute regular bread crumbs, if desired)

Salt and Pepper (season moderately to taste)

Lawry’s Seasoning Salt- optional (1-2 tsp. or to taste)

Toppings:

4 slices Center-cut bacon- (2 per burger)

4 oz. Tillamook Extra Sharp White Cheddar cheese (2 oz. per burger)

1 Red onion, sliced into thick cross-sections

1/2 ripe Haas Avocado, sliced

2-4 leaves of butter lettuce

Lawry’s Seasoning Salt- optional (for sprinkling onto avocado directly)

Sauce:

¼ C. Miracle Whip (may substitute mayo, but chef recommends Miracle Whip)

1 Tbsp. plus 1 tsp. Chipotle Tobasco (for more spice, add up to 1 tsp. of chipotle powder)

Bread:

2 Brioche buns

Preparation directions:

In advance, finely chop by hand or utilize a meat grinder to prepare the rib cap. Once ground/ diced, place into a medium-sized mixing bowl. Add Worchestershire sauce, egg, bread crumbs, and seasoning, to taste, mixing thoroughly. Hand-shape into two 1/3 pound patties. (Patties should be relatively loose, but stick together when formed). On a flat-top griddle, place patties on medium-low heat for 4-5 minutes on the first side. Carefully flip over, then cook for another 4-5 minutes, to a medium rare-medium temp (longer cooking time for medium-well to well preference). For the last 1-2 minutes of the cooking cycle, place the Extra Sharp Cheddar cheese directly onto the patty to melt (placing a metal mixing bowl over the patties during this time will aid in this process, but is not necessary). Once meat is cooked and cheese melted, remove patties and place onto paper towel.

Simultaneously, while cooking the patties on the griddle top, take a medium to large sauce pan and place 4 pieces of center-cut bacon into the pan. Cook on medium-low-medium heat for approximately 4-5 minutes each side (cook longer for crispier texture). Remove from pan and set aside onto paper towel. Do not discard bacon grease from pan.

In the pan with the bacon grease, place both sides of the two Brioche buns, inside facing down, as well as two generous cross-sections of red onion. Lightly toast/caramelize for 60-90 seconds. Remove from pan.

To make the sauce, mix Miracle Whip and Chipotle Tobasco thoroughly in a small bowl. Set aside.

To assemble: Take approx. ¼ of the sauce and spread it onto the bottom of each bun. Then place burger patty (with melted cheese) directly onto the bun. Top with bacon, avocado (Lawry’s salt optional), butter lettuce, and remainder of sauce, then place top bun. Enjoy!

Entrant info:

Name: Elizabeth Mulder

Address: 6073 S. Sanford Dr.

Murray, UT 84123

Phone: 208-859-6305

E-mail: [Elizabeth.p.mulder@gmail.com](mailto:Elizabeth.p.mulder@gmail.com)

Recipe name: Happily Ever After Burgers

Beef cut: Rib Cap