



Turn up the Heat

JALAPENO POPPER BURGERS

FEEDS:
6 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
10 MINUTES

TOTAL TIME TO PLATE:
20 MINUTES

GROCERY CHECKLIST:

- 6 brioche buns
- about 1 cup whipped cream cheese
- 1 package of Jalapeño BUBBA burgers or Original BUBBA burgers
- 6 slices pepper jack cheese
- 12 slices thick cut bacon, cooked
- about 20 pickled jalapeño slices

MISCELLANEOUS CHECKLIST:

- Grill
- Salt and Pepper

DIRECTIONS

STEP 1 - TIME TO PREP

Preheat grill to medium heat.

STEP 2 - GET TOASTIN'

Toast the buns on the grill first for about one minute. Remove from heat and set aside. Smear about 1 tablespoon of cream cheese on each bottom bun.

STEP 3 – GRILL 'EM UP!

Grill the burgers about 5 minutes on the first side, until you start to see the juices collecting on the top of the burger. Flip and add the cheese. Cook another 5 minutes until it is cooked through.

STEP 4 - CREATE YOUR BUBBA

Place the burgers on the bottom buns. Top each with two slices of bacon.

STEP 5 - DINNER IS SERVED

Smear the remaining cream cheese (to your personal taste) on each burger. Top each burger with 5 or so pickled jalapeño slices. Top with the remaining bun and serve.

