



Fried Green Tomato Cheeseburger Biscuit

FEEDS:
4 PEOPLE

PREP TIME:
30 MINUTES

COOK TIME:
20 MINUTES

TOTAL TIME:
50 MINUTES

GROCERY CHECKLIST:

- 8 Bacon Cheddar Beef BUBBA burgers
- 4 large biscuits
- Bacon jam
- Arugula
- Spicy remoulade
- 2 Large green tomatoes
- Salt
- 1 egg
- 1/2 cup buttermilk
- 3/4 cup cornmeal
- 1/2 cup all-purpose flour
- Cooking oil

DIRECTIONS

STEP 1 - Prep your Tomatoes

Slice the tomatoes 1/4" thick and lightly salt each side. Place in a colander for about 10 minutes to allow the salt to draw some of the moisture out. Blot excess moisture with a paper towel.

STEP 2 - Grill your Burgers

Place your burgers on the grill about 4 inches above the heat. Grill first side for 8 minutes; turn and grill other side for 7 minutes or until a thermometer inserted into burger reads 165°F. When you flip the burgers, add the buns and let them grill while the second side of the burger cooks.

STEP 3 - Fry your Tomatoes

In a medium bowl, mix the egg and buttermilk together. In a shallow pan combine the cornmeal, flour and 1/2 teaspoon of salt. In a deep skillet, pour about an inch of oil and heat over medium-high heat to 350°F. Dip the tomatoes in the egg wash, then in the cornmeal mixture, pressing to coat them. Fry in the hot oil for 4 to 5 minutes per side or until golden brown. Drain.

STEP 4 - Fry your Burgers

In non-stick skillet, heat small amount of neutral-flavored oil to medium -high. Place frozen Bacon Cheddar Beef BUBBA burger® patties in skillet and cook 5-7 minutes per side until juices come up. Do not press them.

STEP 5 - Assemble the Biscuits

To assemble, split the biscuits and place arugula on the base of each biscuit and add a burger. Spread each burger with bacon jam. Top with a slice of fried green tomato. Add second burger to each sandwich. Drizzle with remoulade and add biscuit top.

