



The Big Dill BUBBA

FEEDS:**6 PEOPLE****PREP TIME:****5 MINUTES****COOK TIME:****10 MINUTES****TOTAL TIME:****15 MINUTES**

GROCERY CHECKLIST:

- 1 Box of Original beef BUBBA burgers
 - 6 Potato burger buns
 - 6 Slices of American cheese
 - Butter
 - Relish
 - Dill pickle chips
 - Bread & butter pickle chips
 - Smokey BBQ pickle chips
 - Banana peppers
 - Gherkin pickles
 - Dill pickle spears
 - Mayonnaise
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DIRECTIONS

STEP 1 - Cook Your BUBBAs.

Preheat grill or skillet to medium-high. Cook your BUBBA burgers from frozen for about 4–5 minutes per side, flipping once. In the final minute, add the American cheese so it's melts on the burger.

STEP 2 - Toast the Buns.

Lightly butter the inside of the potato buns and toast them in a skillet or on the grill until golden.

STEP 3 - Pickle Time!

Add the mayo to the bottom potato bun, followed by a spoonful of relish. Place your BUBBA burger on top of the relish and top it off with your variety of pickles.

STEP 4 - Serve and Enjoy!

Add your top potato bun, and use a small knife or toothpick to serve this dill-icious pickle burger recipe with a gherkin pickle on top.

