



BBQ Crunch BUBBA Burger

FEEDS:
8 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
15 MINUTES

TOTAL TIME:
25 MINUTES

GROCERY CHECKLIST:

- 1 Box of Angus BUBBA burgers
 - 8 Hamburger buns
 - 16 Slices of bacon
 - 8 Slices of American cheese
 - 1 Bag of frozen onion rings
 - 1 Jar of pickles
 - 8 Leaves of green leaf or romaine lettuce
 - 2 Tomatoes
 - BBQ sauce
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DIRECTIONS

STEP 1 - Prep the Fresh Ingredients.

Wash and dry the lettuce. Slice the tomatoes and set out the pickles. Place all your toppings on plates or in bowls so building burgers later is quick and easy.

STEP 2 - Cook the Bacon and Onion Rings.

Cook the bacon in a skillet, airfryer, or oven until crispy. Prepare the onion rings according to the package instructions until golden and crunchy.

STEP 3 - Cook your Angus BUBBA burgers.

Once your BUBBA burgers are done cooking, place the poppy seed buns face-down over the left-over burger juices and toast for about 1-2 minutes.

STEP 4 - Build, Serve, & Enjoy!

Spread a little – or a lot – of BBQ sauce on the bottom bun. Add lettuce, the cheesy Angus BUBBA burger, crispy bacon, tomato slices, pickles, and a crunchy onion ring. Drizzle a little more BBQ sauce on top and add the top bun. Serve it up with the leftover onion rings on the side and enjoy! Warning: you may get messy but it will be worth it.

