



Angus BUBBA burger with Sweet Onion Jam & Creamy Cheese Sauce

FEEDS:
8 PEOPLE

PREP TIME:
5 MINUTES

COOK TIME:
55 MINUTES

TOTAL TIME:
60 MINUTES

GROCERY CHECKLIST:

- 1 Box of Angus BUBBA burgers
 - 8 Burger buns
 - 3 Vidalia onions
 - 2 Tbsp of butter
 - ¼ Cup of brown sugar
 - 1 Tbsp of soy sauce
 - 2 Cups of American cheese
 - 1 Cup of milk
 - 2 Tbsp of flour
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DIRECTIONS

STEP 1 - Fire Up the Grill & Prep the Onions.

Preheat your grill to medium-high heat. While it heats, slice the Vidalia onion into thin strips. Place a cast iron skillet or grill-safe pan on the grates and melt 2 tablespoons of butter. Add the onions and cook slowly, stirring occasionally, for about 15 minutes or until they begin to soften.

STEP 2 - Make the Onion Jam.

Once the onions are soft, stir in ¼ cup of brown sugar and a splash of soy sauce. Continue cooking for another 20-30 minutes, stirring occasionally, until the onions are reduced to a deep golden color. Once the consistency is sticky and similar to a jam, move them to a cooler part of the grill or remove from heat and set aside.

STEP 3 - Grill the Angus BUBBA burgers.

Place the frozen Angus BUBBA burgers directly on the hot grill grates. Cook for about 6-7 minutes per side, flipping once, until a rich sear forms on the outside and the burgers are cooked through. Avoid pressing down to keep all the burger juices locked in.

STEP 4 - Make the Cheese Sauce.

While the burgers finish cooking, place a small grill-safe saucepan on the grates. Add the American cheese, one cup of milk, and 2 tablespoons of flour. Stir continuously until the cheese melts into a smooth, creamy sauce. Add a bit more milk as needed to reach your desired consistency.

STEP 5 - Toast, Assemble, & Serve!

Lightly toast the burger buns on the grill until golden. Place each Angus BUBBA burger on the bottom bun, drizzle with the warm cheese sauce, and top generously with your homemade onion jam. Finish with the top bun and serve immediately while everything is hot and melty.

