



## Simoky PB&J BUBBA burger

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**FEEDS:**  
**4 PEOPLE**

**PREP TIME:**  
**5 MINUTES**

**COOK TIME:**  
**20 MINUTES**

**TOTAL TIME:**  
**25 MINUTES**

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### GROCERY CHECKLIST:

- 4 Original BUBBA burgers
  - 4 Brioche buns
  - 8 Slices smoked bacon
  - 4 Slices sharp cheddar cheese
  - ¼ Cup creamy peanut butter
  - ¼ Cup pepper jelly, mild or spicy
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## DIRECTIONS

### STEP 1 - Crisp up the Bacon.

Place the bacon in a large skillet over medium heat. Cook, turning occasionally, until crispy. Transfer to a paper towel-lined plate and set aside while you get your BUBBAs ready.

### STEP 2 - Cook Your BUBBAs.

Preheat your grill or skillet to medium-high heat. Place the frozen Original BUBBA burgers directly on the hot surface and cook for 4 to 6 minutes. Flip and cook for another 4 to 6 minutes. No thawing needed, and don't press down on those burgers!

### STEP 3 - Make it Cheesy.

During the final minute of cooking, top each BUBBA burger with a slice of sharp cheddar cheese. Close the grill lid or briefly cover your skillet to get that cheese nice and melty. Once the burgers reach an internal temperature of 160°F, transfer them to a clean plate.

### STEP 4 - Toast the Brioche Buns.

Place the brioche buns cut-side down on the grill or skillet for 30 to 60 seconds, until lightly golden. Keep an eye on them! Brioche toasts quickly.

### STEP 5 - Stack, Serve, & Enjoy!

Spread 1 tablespoon of creamy peanut butter on each bottom bun and 1 tablespoon of pepper jelly on each top bun. Stack on your cheesy Original BUBBA burger, add two slices of crispy smoked bacon, and bring it all together.

The warm burger softens the peanut butter, the pepper jelly adds a sweet kick, and every bite brings something a little different.

