

## Backyard Burger Competition

### Grilled Cheesed Up Apple Burger – Suzette Bickers

1<sup>st</sup> Place

*Your grilling season isn't complete without a great backyard burger. But this burger will make your outdoor gathering next-level!*

*Prep time: 20 minutes*

*Cook time: 10 minutes*

#### INGREDIENTS

##### BURGER:

2 lbs Ground Beef

½ Honeycrisp Apple – grated

½ Honeycrisp Apple – cored and in thinly sliced rings

½ small onion – grated

½ small onion – sliced in rings

½ tsp white truffle oil

Kosher Salt

8 slices of American cheese

##### AIOLI:

4 Tbsp Mayonnaise

2 tsp Apple Juice

½ tsp Minced Garlic with juice

##### Grilled Cheeses:

24 slices of thin Sandwich bread

12 slices of American cheese

Butter

Spinach Leaves

8 Tomato slices

#### DIRECTIONS

Preheat grill – high on one side, low on the other.

Divide out ground beef into 8 balls, pressing a large divot into each center.

Put grated apple and grated onion in each divot and pinch closed.

Press out balls into patties, making outside edges thicker than the middle, let rest.

Heat truffle oil in a pan on medium heat. Add onion rings and apple rings and sauté until soft, set aside.

Mix aioli by whisking together mayonnaise, garlic, and apple juice.

Assemble 8 grilled cheeses for your top burger “bun” by placing a cheese slice, spinach leaves, and a tomato slice between two slices of bread spread with your aioli. Assemble 8 grilled cheeses for your bottom burger “bun” without spinach leaves and tomato.

Grill your sandwiches in a pan with heated butter until just golden on each side.

Cut sandwiches into a bun size circle.

Start grilling burger patties, sprinkle each patty with kosher salt.

When grill is hot enough to only keep your hand over it for just a second, place patties on high heat side

Cook patties on high heat side for 2 minutes each side – do not press or squeeze patties

Transfer patties over to low heat side and cook for additional 4-6 minutes, depending on desired doneness

For the last 2 minutes, place sautéed onion and apple rings and dollop of aioli on burger and add a slice of cheese on top of the burger.

Assemble patty between two grilled cheese circles.

## **Backyard Burger Competition**

### **Cajun Backyard Burger – Mary Ann Scheler**

**2<sup>nd</sup> Place**

#### **INGREDIENTS**

2 lbs ground beef, 80 percent lean  
1 Tbsp minced onion  
1 tsp minced garlic  
2 ¼ tsp salt  
1 tsp black pepper  
1 tsp Cajun seasoning  
1 tsp yellow mustard  
4 Tbsp blue cheese

#### **DIRECTIONS**

Mix all ingredients except blue cheese and make into 4 large burgers.  
Place cooking spray in frying pan and cook burgers until temperature reaches 160 degrees.  
For each burger place the following:  
Spread bottom of bun with mayo and mustard.  
Place cooked burger on bottom of bun.  
Spread 1 Tbsp bleu cheese on burger.  
Spread 2 Tbsp of sweet-sour slaw on burger.  
Place Romaine lettuce on sandwich.  
Spread Mayo on top inside of bun and cover burger.  
Enjoy. Oh, so good.

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### PBJ Burger – Byron White

3<sup>rd</sup> Place

*Pimento Cheese and Bacon Jam Burger*

#### INGREDIENTS

1 ½ lbs Ground Beef  
2 Tbsp Gunpowder seasoning  
1 cup Pimento cheese  
1 cup Bacon Jam  
8 Bourbon and Maple Pickles  
8 Lettuce Leaves  
4 Hamburger Buns

#### DIRECTIONS

Form 8 burger patties from the Ground Beef. Each should be about ¼ inch thick and slightly bigger than a standard hamburger bun.

Sprinkle Gunpowder seasoning on both sides of burgers and let sit for 5 minutes.

Grill for 3-5 minutes on each side on a grill surface that is hot enough to produce a sear. Check meat temperature to ensure that it has reached 160 degrees Fahrenheit internally, if done remove from grill.

Place sliced side of bun down on grill and leave until slightly browned.

Spread bottom bun with ¼ cup Bacon Jam and the top bun with ¼ cup Pimento Cheese.

Place burgers on bottom bun. Top with Lettuce and pickles, cover with top bun.

Enjoy with your favorite beverage.