



FINCH + FENNEL

Black & Blue Burgers

YIELDS: 4-6 burgers

INGREDIENTS:

- Bacon, about 8 slices (1-2 slices per burger)
- 1 tsp Oil or Butter
- ½ White Onion, small diced
- 2 cloves Garlic, grated
- ½ lb Ground Pork
- ½ lb Ground Beef
- 1 Tbsp Blue Cheese, crumbled, plus more for topping
- 2 Tbsp Milk (optional)
- ¼ c Breadcrumbs, or 4 pieces of white bread, finely chopped
- 3 Tbsp F+F Sweet Bourbon Grillin' Sauce, plus more for basting
- Salt + Pepper, to taste (about 1 ½ tsp of each)
- 6 Brioche or Sesame Burger Buns

INSTRUCTIONS:

1. Begin by small dicing your white onion; set aside.
2. Using a microplane, grate your garlic cloves & set aside, as well.
3. Preheat your oven to 365°F. Line a sheet tray with parchment paper for the bacon (or use precooked bacon).
4. Bake the bacon for about 15 minutes, until golden brown & slightly crispy. Remove from the oven & dry off the fat with paper towels.
5. In a sauté pan on medium-low heat, with oil or butter (about a teaspoon), sauté onions & grated garlic, until translucent & some edges have begun to brown.
6. Remove the onion/garlic mixture from the heat & allow it to cool, slightly.
7. In a mixing bowl, combine ground pork & beef with sautéed onion mixture, crumbled blue cheese, milk, breadcrumbs, & F+F Sweet Bourbon Grillin' Sauce. Mix together until everything is evenly incorporated.
8. Portion and shape the meat mixture into 4-6 evenly sized patties.
9. Cook burger patties on a grill, or in a cast iron skillet on medium high heat, to your desired doneness. While cooking, baste on additional F+F Sweet Bourbon Grillin' Sauce using a brush.
10. Once done, remove from heat, & baste with additional F+F Sweet Bourbon Grillin' Sauce.
11. Lightly toast the buns. Once toasted, assemble your burger, layering delicious meat patty, crispy bacon, & blue cheese on each bun. Top with even more F+F Sweet Bourbon Grillin' Sauce, if desired.



Enjoy!

