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Bacon Jam Juicy Lucy Burger

The Juicy Lucy burgers look just like traditional burgers with one exception; American cheese is stuffed inside the burger patty along with hot pepper bacon jam.

Ingredients

- 2 ½ lbs - Ground beef
- 6 tbsp - Terrapin Ridge Farms™ Hot Pepper Bacon Jam
- 6 Slices of American cheese
- 2 tsp - Salt
- 2 tsp - Ground black pepper
- Dill pickles, sliced
- 6 Burger buns
- ⅓ cup - Melted butter

Burger Sauce

- ½ cup - Mayonnaise
- 1 ½ tbsp - Terrapin Ridge Farms™ Hot Pepper Bacon Jam
- 1 tbsp - Ketchup
- ½ tbsp - Dijon mustard
- ¼ tsp - Ground black pepper

Additional: Parchment paper, cut into squares of about 6 inches
Cast iron skillet or burger press (optional)

Preparation

1. Preheat your grill at 350°F
2. Separate the ground beef into 12 equal sized portions; Place a beef patty between two layers of parchment paper and press down to a 1/4 inch flat patty using a cast iron skillet, a burger press, or your hands; Fold a slice of American cheese and place in the center of the beef patty then add 1 tbsp of Hot Pepper Bacon Jam on top; Close with another 1/4 inch flat patty by pinching and pushing the edges to secure the cheese and jam inside then season with salt and pepper to taste; Repeat for each burger
3. Brush the interior of each burger bun with melted butter
4. Make the burger sauce: combine all Burger Sauce ingredients into a bowl and mix; Set aside in the refrigerator
5. Place the burgers on your hot grate and close the lid; Cook for 3 to 4 minutes per side or until desired doneness; Grill the buns for 10 to 15 seconds
6. Assemble each Juicy Lucy Burgers between two grilled buns with a spoonful of burger sauce, a grilled beef patty and 3 pickles
7. Serve and enjoy