

Smoked Gouda & Bacon Jam Burger on Texas Toast
Recipe Courtesy of Chef Jernard Wells

Ingredients

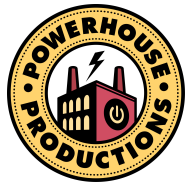
1 ½ pounds 80/20% ground beef
Kosher salt
Cracked black pepper
8-12 thin slices smoked gouda
Olive oil
White pullman loaf
½ stick softened butter

For the Bacon Jam

8-10 slices pork bacon, sliced ½ inch thick
2 cloves garlic, roughly chopped
1 small yellow onion, small dice
¼ cup brown sugar
2 tablespoons butter
2 tablespoons whiskey

For the Mayo

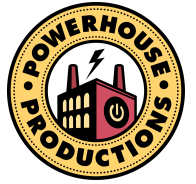
½ cup mayo
¼ cup yellow mustard
3 tablespoons of you favorite BBQ sauce
2 tablespoons pickle relish



Method:

1. *Make the Bacon Jam:* First begin by rendering the bacon in a medium saute pan over medium high heat. After roughly 1 minute add the garlic and stir into the bacon.
*you can alternatively make the jam with turkey bacon.
2. Add the onion and begin to cook with the bacon and garlic. Cook for about 6-8 minutes so the bacon can crisp up and the onions and garlic caramelize.
3. Add the brown sugar and butter. Continue to stir so they melt into the bacon. Once the sugar has dissolved add in the whiskey and about a tablespoon of water. Continue to cook so the jam liquid reduces and forms a thick syrupy consistency. Set aside until ready to use.
4. *Make the Mayo:* mix all of the ingredients together in a medium bowl until well combined. Set aside in the fridge until ready to use.
5. *Form the burger patties:* season the burger meat with salt and pepper as desired. As you form the patty make sure to combine the seasoning throughout the entire patty.
6. Create an indentation in the patty. Fold a piece of smoked gouda cheese into the indent and cover the cheese with a piece of ground beef to seal in the cheese. Mold the patty into desired thickness. Continue to do with the remaining burger meat and cheese.
7. Turn a large cast iron skillet or saute pan on over medium high heat. Drizzle with a little bit of olive oil and sear the patties. Once golden brown on one side flip over and sear on the other side. Turn the heat down to medium if needed. Place another slice of cheese on top of the burgers so it can begin to melt while the patty finishes cooking. Cook until desired doneness and remove from the skillet or saute pan.
8. Cut the bread into 1- 1 ¼ inch thick (it should resemble the thickness of Texas toast). Spread softened butter on both sides of each slice of bread. Toast the bread slices on a clean skillet until they are lightly golden on each side roughly 1-2 minutes.

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9. Spread mayo and bacon jam on each slice of Texas toast. Top the burger with more bacon jam and arugula. Eat the burger right away while the cheese is gooey and enjoy!