

STERLING "BIG POPPA" BALL

Big **POPPA SMOKERS**®

CUSTOM CREATIONS



TYSON PORK & BEEF BURGER W/BACON + AVOCADO CHIMICHURRI SAUCE

▶ **COURSE:**
Main Course

▶ **PREP TIME:**
30-40 Min

▶ **COOK TIME:**
5-10 Min

▶ **SERVINGS:**
4

INGREDIENTS:

- 4 x Tyson 50/50 Pork & Beef Burger Patties (80/20 blend)
- Big Poppa Smokers Little Louie's Garlic Salt w/Black Pepper
- Big Poppa Smokers Desert Gold Citrus Garlic Seasoning
- 4 x Pretzel Buns
- Smoked Gouda (sliced)
- Crispy Bacon
- Sweet Onions (sauteed)
- Shredded Lettuce
- Softened Butter
- Mayo
- Avocado Chimichurri (recipe + ingredients below)
- Duck Fat Spray

DIRECTIONS:

- Prep your toppings so you are prepared for burger assembly and can focus on cooking. The Chimichurri can be prepared ahead of time and stored for up to 2 days.
- ★ **Poppa's Pro Tip:** With any burger recipe, it's best to be fully prepped with all your toppings before you cook the patties. That way, you can focus on cooking the patties and assembly will be a breeze!
- ★ **Avocado Chimichurri Recipe:**
 - 1 cup packed fresh parsley, washed and dried
 - 5 medium cloves garlic, peeled
 - 2 tablespoons fresh oregano leaves
 - 1/2 cup extra-virgin olive oil

DIRECTIONS:

- 1/4 cup red wine vinegar
- 1 teaspoon Big Poppa Smokers Jallelujah Jalapeno Garlic Salt
- 1-2 Diced avocados

★ **Chimichurri Directions:**

- Place parsley, garlic, and oregano in a food processor. Pulse until finely chopped, stopping to scrape down the sides of the bowl as necessary.
- Transfer to a medium bowl and whisk in oil, vinegar, salt, and Jallelujah Jalapeno Salt.
- Use immediately or store in the refrigerator for up to 2 days.
- Prep your sauteed onions, bacon, shredded lettuce, softened butter, Gouda slices, mayo, and any other toppings you want to use.
- Preheat your grill to near-searing temperature. Big Poppa used his Santa Maria grill with Blues Hog Natural Lump Charcoal for this recipe, but any grill/smoker or even cast iron pan will work!
- Season both sides of Pork & Beef patties with a 50/50 blend of Big Poppa Smokers Little Louie's Garlic + Black Pepper Seasoning and Desert Gold Citrus Garlic Seasoning.
- Allow seasoning to "melt" into the meat, about 5-10min.
- Gather your buns, patties, duck fat spray, and sliced Gouda and head out to the grill.
- Spray the grill grate and patties with duck fat spray. Place patties (duck fat side down) on the grill and wait 2-5min or until the juices come up through the top of the patty. Spray the top of the patties with duck fat spray before flipping.
- Flip patty - Keep in mind, you want some char on the patty when you flip.
- Wait 2 minutes and then place sliced gouda on top of the patties and cook for a few more minutes or until the internal temperature reads 150F - 160F.

DIRECTIONS:

- ★ **Pro tip:** Keep your grill's "hot spots" in mind, if one patty is reading "too hot" compared to the others, change the positions on the grill grate so everything cooks evenly.
- Toast the buns on the grill. Once toasted, flip and warm the tops of the buns for a few seconds. Place back on the bun plate.
- Once patties reach the desired internal temp of 150-160F, remove from the grill and place on your cheese plate.
- ★ **Pro tip:** Do not put your patties back on the same plate where the raw meat was - use your cheese plate!
- Head back inside and start building your burgers: Butter the buns (top and bottom), put shredded lettuce on the bottom bun, place the patty with the cheese side DOWN on top of the lettuce. Put mayo on the top buns, then place bacon on top of the mayo. Place sauteed onions on top of the bacon.
- Then, place chimichurri on top of the patties - marry the top bun + ingredients to the bottom bun w/the patty - take care to not lose all the toppings!

STILLS:



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