



## Bacon Jam Juicy Lucy Burger

We partnered with the exceptional grillers and recipe makers at Grilled and created a delicious Juicy Lucy Burger. Watch this juicy masterpiece come to life and then give it a try yourself!

### Ingredients:

2 ½ lb - 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  
? 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)

### Directions:

#### Preparation

Preheat your grill at 350°F;

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;

Brush the interior of each burger bun with melted butter;

Make the burger sauce: combine all Burger Sauce ingredients into a bowl and mix; Set aside in the refrigerator;

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;

Assemble each Juicy Lucy Burgers between two grilled buns with a spoonful of burger sauce, a grilled beef patty and 3 pickles; Serve and enjoy.