

# SOUTHWEST BUD BBQ BURGER



## INGREDIENTS

- 8 oz. 80/20 ground beef, round flat patty
- 2 strips bacon, crispy and cooked
- 1 cup flour
- 0.75 can Budweiser beer
- 1 tblsp salt and pepper to taste
- 2 slices cheddar cheese
- 0.25 cup button mushrooms, sliced
- 3 tblsp BBQ sauce
- 1 tblsp hot sauce
- 1 pc brioche bun, toasted
- 0.5 qt vegetable oil
- 1 tblsp extra virgin olive oil
- 3 pc onion rings, thick sliced

## METHOD

PREP\*\*\* Preheat veg oil to 350F in large stock pot that's about 1/2 full to ensure no overflow

1. In a saute pan on high heat, saute extra virgin olive oil with button mushrooms
2. Cook until golden brown and soft and set aside
3. Combine in a mixing bowl, .5 tblsp of salt and pepper with flour and bud beer
4. Mix together with a whisk until mixture becomes homogenous and without lumps
5. Dip each onion ring individually and submerge fully into 350F oil, cooking until dark golden brown
6. Set aside on plate lined with paper towel to soak any excess oil
7. On grill set/ burning to high heat press patty down and cook beef for 3 min on each side, be sure to season both sides of beef with remaining .5 tblsp of salt and pepper
8. Add cheddar cheese for final 2 min of cooking to melt
9. In small bowl, combine hot sauce and bbq sauce for final garnish
10. Build the burger, on toasted bottom bun place burger with melted cheese
11. Add 2 strips of bacon
12. Top bacon with 3 onion rings
13. Place sauteed mushrooms into the onion rings so that rings act as a holder for smaller mushroom pieces
14. Top with hot BBQ sauce and finish with top bun
15. Chow down