

# TEXAS BBQ HULA BURGER



## INGREDIENTS - Makes four 8-ounce burgers

- 1 cup sweet BBQ sauce
- 1 to 2 canned chipotle peppers + 1 tablespoon adobo sauce from can
- 2 pounds ground chuck
- 4 pineapple rings, cores removed
- Neutral oil, like canola
- Kosher salt and freshly ground black pepper
- Sliced pepper jack cheese
- 4 sweet sesame burger buns
- 8 slices bacon, cooked
- Pickled jalapeno rings
- Sliced sweet onion
- Sliced tomato
- Shredded iceberg lettuce

EXTRAS: Foil pan

## METHOD

Add the BBQ sauce to a small saucepan. Mince the chipotle pepper and add to the BBQ sauce along with the adobo sauce. Stir together and keep warm on top of the grill.

Form the ground beef into four 8-ounce patties slightly larger than the buns. Indent in the center of the patties with your thumb and keep cold until ready to grill.

Rub pineapple rings with a little oil and place on the grill over direct medium heat. Grill for 3 to 4 minutes per side until marked. Remove from grill and brush with barbeque sauce.

Turn heat to high and grill the patties for 4 to 5 minutes. Flip and brush with the barbeque sauce and continue cooking another 3 to 4 minutes.

Flip once more and brush with more barbeque sauce and top with a slice of cheese. Place a foil pan over the burgers for 1 to 2 minutes while cheese melts.

Remove from grill and let burgers rest while you prepare the buns. Drizzle with olive oil and season with black pepper.