



Killer Burger

Prep: 25 minutes

Grill: 10 minutes • Serves: 4

Cherry Chutney

- 1¼ cups frozen sweet cherries
- ½ cup apple cider vinegar
- ¼ cup packed brown sugar
- ¼ teaspoon salt

Flavored Mayo

- ¼ cup mayonnaise
- 2 tablespoons stone ground spicy mustard

Burgers

- 1¾ pounds ground chuck
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 4 brioche buns
- 1 cup arugula
- 12 slices cooked applewood smoked bacon
- 8 slices red onion
- ¾ cup crumbled blue cheese

1. Prepare Cherry Chutney: In medium saucepot, heat cherries, vinegar, brown sugar and salt to a simmer over medium heat; reduce heat to medium-low and simmer 18 minutes or until most of the liquid has cooked out.

2. Prepare Flavored Mayo: In small bowl, stir mayonnaise and mustard until well combined.

3. Prepare Burgers: Prepare outdoor grill for direct grilling over medium heat. In large bowl, gently mix ground chuck, salt and pepper until well blended but not overmixed. Form mixture into four patties.

4. Place burgers on hot grill rack; cover and cook 10 minutes or until internal temperature reaches 160°, turning once. About 2 minutes before burgers are done, place buns, cut side down, on hot grill rack; cook 2 minutes or until buns are toasted.

5. Spread bottom buns with Flavored Mayo. Evenly top with arugula, burger, half the bacon, Cherry Chutney, onion, cheese, remaining bacon and top bun.

Approximate nutritional values per serving:

944 Calories, 54g Fat (21g Saturated), 186mg Cholesterol, 1932mg Sodium, 67g Carbohydrates, 4g Fiber, 44g Protein