



Jalapeno Popper Burger

Serves 3

Crust

Ingredients

- 1 Pound Ground Beef
- 1 Small Red Onion, Sliced
- 1/2 Cup Cheddar Cheese, Shredded
- 1/2 Cup Cream Cheese, Softened
- 8 Ounces Mayo
- 8 Ounces Sour Cream
- 1 Packet Hidden Valley Ranch Powder
- Cheddar Jalapeño Biscuits. or Any Other Bun You Prefer
- Kosher Salt and Fresh Ground Black Pepper

Jalapeno Pepper Relish

- 1 Tablespoon Olive Oil
- 1 1/2 Cups Jalapeño Peppers, Finely Minced
- 1/4 Cup Honey
- 1/2 Cup Cider Vinegar
- 3 Cloves Garlic, Minced
- Kosher Salt
- Fresh Ground Black Pepper

Preparing The Meal

Start by preheating your grill on high heat. While the grill is heating make the jalapeño pepper relish. Start heating a tablespoon of olive oil in a small sauce pot over medium heat until shimmering. Then, add the peppers and garlic. Cook stirring occasionally for 2 to 3 minutes. Add the honey and vinegar, and stir to combine. Cook over medium heat, stirring often, until the mixture has reduced and the liquid has been absorbed by the peppers, about 15 minutes. Remove from heat and allow to cool to room temperature.

Next make the filling for the burgers by combining the cheese and cream cheese in a small bowl. Season to taste with salt and pepper, and stir to thoroughly combine. When your grill is heated, you can begin to make the burgers. Divide the meat into six equal sized balls. Each burger will be formed from two of these balls. Taking one ball, flatten it into a patty roughly 1/4" to 1/2" thick. Then, create an indentation in the center of the patty about the size of a golf ball. Scoop two tablespoons of the cream cheese mixture into the indentation. Taking the second ball of meat, make another patty equal in size and thickness to the first one. Place the second patty over the first, and gently press the edges together to seal the cheese inside. Repeat with the remaining meat to create two more burgers.

When all of your burgers are formed, season the outside with salt and pepper and set them on the grill over direct heat and cook for 2 to 3 minutes. When the burgers release from the grill, gently flip and cook for an additional 2 to 3 minutes. Move away from direct heat and close the grill. Continue cooking for about 5 minutes until the burgers are cook to medium, or longer if you prefer a more well done burger. When done, remove from the grill and allow the burgers to rest for a few minutes.

While the burgers are resting, make the ranch dressing by combining the mayo, sour cream, and ranch powder in a small bowl. Then, toast the buns, until lightly golden brown.

To serve, smear pepper relish on the top and bottom bun. Place the burger on the bottom bun and top with ranch dressing, sliced red onions, and the top bun. Serve immediately.