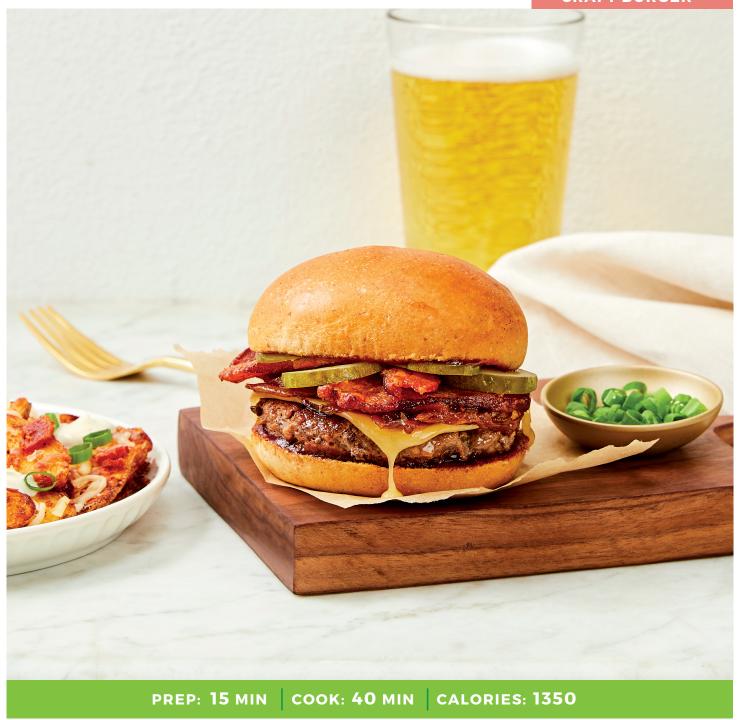


BACON BUCKAROO BURGERS

with BBQ Caramelized Onion & Cheesy Roasted Potatoes

CRAFT BURGER





BEST SPUDS

Everyone loves some crispy spuds! To give the potatoes extra crunch, put your baking sheet in the oven while it preheats. The potato halves will sizzle when they hit that hot surface.

BUST OUT

- Baking sheet
- Medium pan
- Large pan
- Paper towels
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 1 TBSP)
 Contains: Milk

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* Bacon is fully cooked when internal temperature reaches 145°. * Ground Beef is fully cooked when internal temperature reaches 160°.



1 PREP & ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Halve, peel, and thinly slice onion; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Halve buns.
- Halve potatoes lengthwise. Toss on a baking sheet with a large drizzle of oil, half the Fry Seasoning (you'll use the rest later), salt, and pepper. TIP: For easy cleanup, line baking sheet with aluminum foil first.
- Roast on top rack until lightly browned and tender, 20-25 minutes (you'll add more to the sheet then).



2 CARAMELIZE ONION

- Meanwhile, melt **1 TBSP butter** in a medium pan over medium-high heat. Add sliced onion and season with salt. Cook, stirring occasionally, until softened and lightly browned, 8-10 minutes. TIP: Lower heat and add a splash of water if onion begins to burn.
 Stir in half the BBQ sauce (save the met formation) and season heat and heat formation.
- rest for serving); cook until warmed through, 2-3 minutes. Turn off heat.



3 COOK BACON

- While onion cooks, heat a large pan over medium-high heat. Add bacon* and cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer bacon to a paper-towel-lined plate. Carefully discard all but a **thin layer of bacon fat** (you'll use this to cook the patties).
- Once bacon is cool enough to handle, finely chop half the slices.



4 COOK PATTIES

- In a large bowl, combine beef*, minced onion, remaining Fry
 Seasoning, and salt (we used ½ tsp; 1 tsp for 4 servings). Form mixture into two patties (four patties for 4), each slightly wider than a burger bun.
- Heat pan with **bacon fat** over mediumhigh heat; add **patties** and cook until browned, 3-5 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with **gouda**; cover pan until cheese melts and patties reach desired doneness.



5 TOP POTATOES & FINISH PREP

- Once **potatoes** are lightly browned and tender, remove from oven and evenly sprinkle with **pepper jack** and **chopped bacon**. Return to oven until cheese melts and potatoes are tender, 5-7 minutes more.
- Meanwhile, toast **buns** until golden.
- Trim and thinly slice **scallions**.



6 SERVE

- Spread **buns** with **remaining BBQ** sauce. Fill with **patties**, **caramelized onion**, **bacon slices**, and **pickle** (you may have extra; if so, serve on the side).
- Divide **burgers** and **potatoes** between plates. Garnish potatoes with **sour cream** and **scallions** and serve.