

SMOKED GOUDA CRUNCH BURGERS

INGREDIENTS:

BBQ SAUCE

- 1 ¼ cups ketchup
- 1 tbsp dijon mustard
- ½ cup 1924 Bourbon Barrel Aged Cab
- ¼ cup apple cider vinegar
- ¾ cup light brown sugar
- ¼ cup Worcestershire sauce
- 1 tbsp soy sauce
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp freshly ground pepper

BURGER

- 4 brioche buns, toasted
- 4 beef chuck patties
- 4 slices smoked Gouda
- 4 pieces green lettuce
- 1 tomato, thinly sliced
- 1 red onion, thinly sliced
- ¼ cup pickled jalapeños, sliced
- 1 bag BBQ potato chips
- Salt and pepper to taste

DIRECTIONS:

In a pot over medium heat, add the BBQ sauce ingredients. Simmer for 20 minutes, stirring occasionally until thickened. Set aside.

Grease the grill, then preheat the grill. Season beef patties with salt and pepper. Place patties on the greased grill and cook for 4 minutes on each side until reaching desired doneness. On the second flip, add a slice of Gouda on each patty to melt.

To assemble burgers: on the bottom bun, add 1 teaspoon BBQ sauce. Then layer with a few slices of jalapeños, a piece of lettuce, an onion slice, a tomato slice and the burger patty. Top the patty with another teaspoon of BBQ sauce, a handful of BBQ potato chips and the top bun.



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PREP: 15 MIN | COOK: 28 MIN | SERVES 4