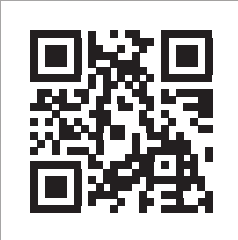




BBQ PORK BURGERS










with Chipotle Aioli & Potato Wedges

HALL OF FAME



INGREDIENTS

2 PERSON | 4 PERSON

- | | |
|---|---|
| 
1 2
Yellow Onion | 
12 oz 24 oz
Yukon Gold Potatoes |
| 
2 TBSP 4 TBSP
Mayonnaise
Contains: Eggs | 
1 tsp 1 tsp
Chipotle Powder |
| 
4 TBSP 8 TBSP
Classic BBQ Sauce | 
1 TBSP 2 TBSP
Fry Seasoning |
| 
10 oz 20 oz
Ground Pork | 
¼ Cup ½ Cup
Monterey Jack Cheese
Contains: Milk |
| 
2 4
Potato Buns
Contains: Eggs, Milk, Soy, Wheat | |



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1000



THIS BUD'S FOR YOU

The only thing better than a burger in the summertime is a burger with an ice-cold Bud. QR code unlocks a \$3 rebate off your next 6-Pack. See backside for details.



AS YOU LIKE IT

Chipotle powder has a rich, smoky flavor and spiciness on par with a jalapeño (the pepper it's made from!). If you're spice-sensitive, start with a small pinch in the mayo in step 1, then taste and add more from there if desired. You're the chef, after all.

BUST OUT

- Small bowl
- Large pan
- Medium bowl
- Baking sheet
- Large bowl
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 1 TBSP)
Contains: Milk

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* Ground Pork is fully cooked when internal temperature reaches 160°.

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1 PREP & MAKE AIOLI

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP. Cut **potatoes** into ½-inch-thick wedges. Halve **buns**.
- In a small bowl, combine **mayonnaise** and **chipotle powder** to taste (start with a pinch, then taste and add more from there if desired). Season with **salt** and **pepper**; set aside.
- **4 SERVINGS: Mince a few onion slices until you have 4 TBSP.**



4 FORM PATTIES

- Meanwhile, in a large bowl, combine **pork***, **minced onion**, remaining **Fry Seasoning**, **salt** (we used ½ tsp kosher salt), and **pepper**.
- Form into two patties, each slightly wider than a burger bun.
- **4 SERVINGS: Use 1 tsp kosher salt. Form mixture into four patties.**



2 CARAMELIZE ONION

- Melt **1 TBSP butter** in a large pan over medium heat. Add **sliced onion** and season with **salt**. Cook, stirring occasionally, until softened and lightly browned, 10-15 minutes.
- Stir in half the **BBQ sauce** (save the rest for serving); cook until sauce is warmed through, 1-2 minutes. Turn off heat; transfer to a medium bowl. Wash out pan.
- **TIP: Lower heat and add a splash of water if onion begins to burn.**



5 COOK & TOAST

- Heat a drizzle of **oil** in pan used for onion over medium-high heat. Add **patties** and cook until browned and cooked through, 4-7 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with **Monterey Jack**; cover pan until cheese melts. Remove from pan and set aside.
- While patties cook, toast **buns** until golden.



3 ROAST POTATOES

- While onion cooks, toss **potatoes** on a baking sheet with a large drizzle of **oil**, half the **Fry Seasoning** (you'll use the rest later), **salt**, and **pepper**.
- Roast on top rack until browned, 20-25 minutes.



6 SERVE

- Spread bottom **buns** with remaining **BBQ sauce**. Spread top buns with **chipotle aioli**. Fill buns with **patties** and **caramelized onion**.
- Divide **burgers** between plates and serve with **potato wedges** on the side.