

Alpine Ranch Burger with Bacon Jam and Caesar Salad

Bacon Jam

- Peel onion and chop it into small pieces
- Mince clove of garlic
- Heat a saute pan to medium
- Add 1T butter and the onions and garlic. Cook until onions are clear.
- Chop bacon into small pieces and add to the pan
- Add container A to pan (brown sugar, maple syrup, apple cider vinegar)
- Add 1/3 teaspoon of pepper
- Cook for 35 minutes on medium/low heat
- After the bacon jam been cooking down for 20 minutes, start your burgers.

Burgers

- Form burgers into 2 or 4 patties.
- Season meat with salt and pepper
- Heat Grill or pan on stovetop to medium heat
- Be sure grill is oiled or pan has 1T of butter or oil in it before adding meat
- Place Burgers on pan or on grill
- Cook burgers on 1 side for 4 minutes
- Flip Burger and cook another 4 minutes
- *cooking time will vary based on heat, thickness of burger and how you like the temperature to be.
- The above is based on a medium temp.
- Add Cheese and let it melt.
- Toast buns on the grill or in a pan on the stove top

Salad

- Wash and dry romaine lettuce and chop it into chunks.
- Add parmesan crisps and Caesar Dressing.

Plate

Place cheese burger on the bun and top it with the bacon jam and arugula.

Place the burger on a plate and add Caesar salad to the side.

*If you are gluten free place the arugula on a plate and place the cheese burger on top of the arugula. Add the bacon Jam to the top. Serve with the Caesar salad on the side