

COMBOY BURGER



with
Peach Habanero Glaze

Fennel
&
Fire

America's Artisan Spice & Tea Company

F & F Organic Cowboy Rub
F & F Fire Salt

The combination of our F & F Cowboy Rub, Peach Habanero Glaze, and Goat Cheese will “Excite Your Taste Buds” and have you claiming this as the best burger you have ever had!

Ingredients:

for burgers:

3 pounds ground chuck beef or ground bison
2 brioche burger buns
2 Tbsp F & F Cowboy Rub

Toppings:

2 oz goat cheese
2 strips of bacon-cut in thirds
Fresh peach-cut in thin slices
5-6 fresh spinach leaves

for glaze:

1/4 cup Maria's Home Made peach habanero jam
1 Tbsp Pickapeppa sauce
1 Tbsp apple cider vinegar
1 Tbsp F & F Cowboy Blend

Directions:

Preheat oven: 350 degrees

Set ground chuck out for 10 min. Divide in half. Sprinkle 1 Tbsp Cowboy Rub onto the half. Gently fold meat over to create a patty. The less you handle the meat the better flavor and texture you will have. Repeat with the other half.

Heat cast iron skillet to med high. Cook bacon. Remove bacon to drain on a paper towel. Turn heat down to medium. Add burgers to the hot cast iron skillet. Cook 3-5 min per side. Once both sides are golden crisp, remove from the skillet, place in a casserole dish and move to preheated oven for 5 min or until internal temp reaches 135 degrees for a medium rare burger. While burgers are in the oven, toast buns and make glaze.

Glazing Step:

Add peaches to cast iron. Cook 1 1/2 to 2 min per side. Remove peaches. Reduce temp to low. Add jam, vinegar, pickapeppa, and 1 tbsp of Cowboy Rub to the skillet. Scrape the skillet to clean bits off the bottom. Mix together ingredients for 30 sec to 1 min. Remove skillet from the heat. Once burgers are cooked to desired temperature, add them back to the skillet with the glaze. Spoon glaze over burgers five to six times. Add goat cheese on top. Tent with aluminum foil until the cheese is gooey.

Assemble: Place burger on toasted Brioche bun, top with peaches, bacon and spinach. Sprinkle with

F & F Fire Salt to taste. Serve cut in half with a side of sweet potato fries and corn on the cob sprinkled with F & F Fire Salt.

Excite  **Taste**
your **buds,**
naturally!
www.FennelAndFire.com