

Colorado Burger

Recipe courtesy of #BGETeamGreen Member, Eddy Frisk, @colobgebbq

Green Chile Sauce

1 tbsp butter
1 tbsp garlic powder
2 cloves garlic, minced
2 tbsp cilantro, chopped
1 tsp cumin
½ cup Hatch green chilies, grilled and chopped
½ white onion, grilled and chopped
Salt and pepper to taste

Caramelized Whiskey Onions

1 large yellow onion, sliced into rings
2 tbsp butter
3 cloves garlic, minced
1 tbsp honey
1 tsp red pepper flakes
¼ cup whiskey
Salt and pepper to taste

Burger

1½ lbs. 80/20 hamburger, made into patties
Salt and pepper to taste
1 tbsp Worcestershire sauce
Sliced Monterey Jack cheese
Kaiser rolls
Mayo
Lettuce, washed and dried
Tomato, sliced
Pickles

Method

Set the EGG for direct cooking without the convEGGtor at 400°F/204°C with the cast iron sauce pot in the EGG to preheat.

Add all the ingredients for the green chile sauce in the cast iron sauce pot and cook 3 to 5 minutes. Remove from the EGG and set aside.



Place a cast iron skillet on the EGG. Add the butter and onions to the skillet and cook until the onions are translucent. Mix in the garlic, honey, red pepper flakes and whiskey. Cook until the onions are caramelized and the sauce has reduced. Remove from the EGG and set aside.

Put the burgers on the EGG and cook 4-5 minutes on each side. Melt the Monterey jack cheese on the top. While the cheese is melting toast the Kaiser rolls.

To build the burger, smear the mayo on the toasted Kaiser roll. Next add the lettuce, burger, caramelized whiskey onions, another burger patty, green chile sauce and top with tomato and pickles. Enjoy!

