

Black and Blue Bacon BURGER



Ingredients

- 16001005 1 Cloud Burger
- 1649391 1 Stadium Burger Bun
- 1562305 2 Slices of Bacon
- 1533355 1/3 lb. Premium Blue Cheese Crumbles

Blackened Spice Mix

This Spice Mix will make enough seasoning for 8-10 burgers. After combining all of the ingredients keep in air tight container until you use it again.

- 1448117 2 Teaspoons Dried Oregano
- 1448711 2 Teaspoons Dried Thyme
- 1448174 1 1/2 Tablespoons Paprika
- 1448349 1 Teaspoon Cayenne Pepper
- 1448281 1 Teaspoon Black Pepper
- 0626150 1 1/2 Tablespoons Garlic Powder
- 1448034 1 Teaspoon Onion Powder

Blue Cheese Dressing

The dressing will also make more than enough for 1 burger. It is a wonderful blue cheese dressing recipes for salads or as a dipping sauce for Buffalo Wings.

- 1533355 3 Oz. Premium Blue Cheese Crumbles
- 1402437 1/4 Cup Mayonnaise
- 1545144 1/4 Cup Sour Cream
- 1447796 1 Clove Garlic, Minced
- 1448034 1/4 Teaspoon Onion Powder

Directions

1. Prepare Blackened Spice Mix and set aside
2. Prepare Dressing and put in refrigerator to chill
3. Coat both sides of your burger patty with Blackened Spice Mix
4. Place on grill or flat top to cook to desired temperature
5. While your burger is cooking, place your bacon on the flat top to cook
6. Place your bun on the flat top to toast
7. Remove Burger from grill with about 2 minutes left of it's cook time. Place your burger on the flat top and top with blue cheese, cover and let the cheese melt.
8. Place the blue cheese dressing on the top of the bun, place burger on the bun and garnish with pickles, lettuce and tomatoe
9. Enjoy!