

NONO BURGER

Serves 4

INGREDIENTS

2 lb Ground chuck, 80% lean
2 tbsp. + 2 tsp NONO seasoning (or BBQ spice)
1 tsp Kosher salt
1 tsp Black pepper, ground

NONO Candied Bacon

8 oz. Smoked bacon, diced
6 tbsp. NONO SAUCE

NONO "Secret Sauce"

6 tbsp. Mayonnaise
2 tbsp. NONO SAUCE

Burger Bun & Toppings

4 Large brioche hamburger bun or
Hawaiian style hamburger bun
4 tbsp. Butter, unsalted softened
6 oz. Colby jack cheese, shredded
1 cup Iceberg lettuce, shredded
8 Vine ripe tomatoes, sliced
6 tbsp. Vidalia sweet onion, diced

RECIPE

1. Cook bacon in skillet on low to medium heat 6-8 minutes or until almost crispy. Drain excess fat, add NONO SAUCE, and cook for 2 more minutes or until candied.
2. In a large bowl, gently mix ground chuck with spices and seasonings until blended. Form into 8 oz. patties and allow to set in refrigerator for 1-2 hours.
3. Heat grill to high heat (400°F to 425°F).
4. In a small bowl, whisk mayonnaise and NONO SAUCE to make NONO Secret Sauce and set aside.
5. Gently place burgers on grill and cook 7-9 minutes on each side or until desired doneness.
6. While burgers are grilling, toast buns in a skillet with butter.
7. Spread NONO Secret Sauce on top bun.
8. Place grilled burger on bottom bun and top with candied bacon.
9. Layer on the tomato, lettuce, onions, and cheese.
10. For extra kick, drizzle on more NONO SAUCE before you add the top bun.

TIMINGS

Prep Time: 15 minutes
Cook Time: 15 minutes
Total Time: 30 minutes