

ULTIMATE SRIRACHA BURGER

Get the defibrillator ready; you might have a heart attack. If the calories and fat don't get you, the unbelievable explosion of flavor will. It's worth it, though. Trust me, I'm a doctor. In fact, my Hippocratic oath requires me to tell you that any leftover Sriracha–blue cheese spread makes an excellent dip for sweet potato fries. Now take this prescription to your local grocery store to be filled immediately!

Makes 8 servings

3 pounds ground beef (preferably chuck, 80/20)

$\frac{1}{4}$ cup soy sauce

10 tablespoons Sriracha

4 teaspoons freshly ground black pepper

4 slices thick-cut bacon

2 large sweet onions

$\frac{3}{4}$ cup blue cheese dressing

8 sesame seed buns

8 thick slices Swiss cheese

1 large beefsteak tomato, sliced

Arugula or romaine lettuce

In a large mixing bowl, combine the ground beef, soy sauce, 5 tablespoons of the Sriracha, and the pepper. Do not overmix. Form the mixture into 8 patties, and set aside, on a parchment-lined baking sheet, covered, in the refrigerator.

Preheat a charcoal or gas grill to medium-high heat.

In a medium frying pan over medium-low heat, cook the bacon, turning as necessary. While the bacon is cooking, peel and quarter the onions. Cut each section into $\frac{1}{4}$ -inch slices. Once the bacon is cooked through and slightly crispy, remove the slices from the pan, cut each in half crosswise, and drain onto paper towels, reserving the remaining bacon fat in the pan. Cook the sliced onions in the bacon fat over medium-low heat until they caramelize, 20 to 25 minutes.

Grill the burgers, turning once, 4 to $4\frac{1}{2}$ minutes on each side or until a meat thermometer registers 130° to 135°F for medium-rare. While the burgers are cooking, in a small bowl, combine the blue cheese dressing with

CONTINUED

ULTIMATE SRIRACHA BURGER, continued

the remaining 5 tablespoons Sriracha. Lightly toast the buns on the grill during the last minute of cooking time.

To assemble, spread the blue cheese mixture on both halves of each hamburger

bun. Stack a burger patty, Swiss cheese slice, bacon, caramelized onions, tomato slice, and a small handful of arugula between each hamburger bun.

