



FINCH + FENNEL

# Jalapeño Pepper Jelly Burgers

YIELDS: 6 servings

## INGREDIENTS:

- 1 lb Ground Beef
- ½ tsp Black Pepper
- 1 tsp Salt
- 3 Garlic Cloves, grated
- ½ White Onion, finely diced
- 2 Tbsp F+F Green Jalapeño Pepper Jelly
- 6 Slices Pepper Jack Cheese
- 6 Tomato Slices
- 6 Lettuce Leaves
- 6-12 Bacon Slices (optional)
- 6 Onion Rings (optional)
- 6 Sesame Seed Buns
- 12 Tbsp F+F Green Jalapeño Pepper Jelly



## DIRECTIONS:

1. Begin by making the burger patties. Add ground beef to a bowl, and season generously with salt & pepper.
2. Grate or finely chop your garlic and onion, and add to meat mixture.
3. Add 2 Tbsp of F+F Green Jalapeño Pepper Jelly, and mix until combined.
4. Form the patties, pressing into uniform discs about ½ inch thick.
5. Slice toppings and set aside for assembly.
6. Cook bacon and onion rings, if desired, for topping the burger.
7. Cook burger patties on a grill or a stove top until desired temperature has been reached; then melt cheese on top.
8. Toast your buns in the oven at 375°F for 5 minutes, or in a toaster, until lightly browned.
9. Spread 1 tablespoon of F+F Green Jalapeño Pepper Jelly onto the bottom half of each toasted bun, and another tablespoon of jelly onto the top half of each bun.
10. Finish assembling the burgers, placing a burger patty onto each bottom & topping with tomato, onion ring, lettuce & bacon. Top each burger with a top bun, & serve!

*Enjoy!*

