

Black Angus Burger

Servings: 1

INGREDIENTS

- 8 oz burger patty, Angus chuck
- ½ t Big Dog's seasoning
- 1 ea Wisconsin bratwurst, smoked
- 1 oz Wisconsin aged cheddar cheese
- 1 sl Wisconsin pepper jack cheese
- 1 ea pretzel bun
- 1 ea poblano pepper, roasted, seeded, membranes removed
- 1 oz ranchero sauce
- 2 ea Nueske's applewood-smoked bacon
- 3 ea hamburger pickles
- ½ oz sweet fried onions
- 1 ea burger setup

PREPARATION

Sprinkle burger with the Big Dog's seasoning and cook to desired temperature. Butterfly brat and cook until done (155° for at least 15 seconds) and top with aged cheddar cheese. Place pepper jack cheese on the burger; melt. Grill the bun and place lettuce and tomato on the bottom part of the bun, then add the patty with the pepper jack cheese and the grilled roasted poblano pepper; drizzle the ranchero sauce. Top the brat with bacon and then pickles; add sweet fried onions, place the top of the bun and stick a steak knife through the middle of the sandwich.

Chef: Sergio D. Meza • **Restaurant:** Big Dog's Brewing Co. • **Location:** Las Vegas, NV

