

## South-of-the-Border Burger

Servings: 1

### INGREDIENTS

- 1/3 lb lean hamburger
- 2 sl Wisconsin pepper jack cheese
- 1 ea sandwich bacon round
- 1 ea buttered hamburger bun, toasted on a flat grill
- 2 T secret sauce (half Heinz 57 sauce and half A-1 sauce)
- 2 ea breaded cream cheese stuffed jalapenos
- lettuce/tomato/sliced hamburger pickles

### PREPARATION

Grill hamburger to almost desired doneness; top with pepper jack and allow to melt. Top cheese with the cooked bacon. On the bottom portion of the bun, spread secret sauce. On top of the sauce, place cooked jalapenos, then the hamburger with the cheese and bacon. Finally, add the top portion of the bun. Serve the lettuce, tomato and pickle slices on the side as an edible plate garnish. Enjoy this delicious ultimate cheeseburger.

**Chef:** George H. Keller • **Restaurant:** The Grand Oasis Restaurant • **Location:** Mobridge, SD

