

## Firecracker Burger

Servings: 1

### Stuffed Pepper “Firecrackers”

#### INGREDIENTS

- 2 ea red bell peppers
- 1 c Glenview Farms® blue cheese, crumbled
- 2 T sour cream
- 1 ea Spanish onion, julienned

#### PREPARATION

On hot grill or over gas stove burner, roast peppers until skin is blackened. Place in a container and cover with plastic wrap for 10 minutes; remove and chill. Mix blue cheese crumbles with sour cream to form a slightly chunky paste, cover and chill. Remove skins from peppers (fingers and a paper towel work well for this), cut top and bottom off peppers, and slit one side, allowing you to roll it out into a long rectangle. Carefully remove seeds and membranes. Cut each rectangle in half, totaling four pepper “rectangles.”

Place one-quarter of blue cheese mixture onto each pepper rectangle and roll into a tube shape. Place on a plate or tray with the seam side down. Burn the end of four strips of onion by sticking them into an open flame. Insert one onion strip into the end of each of the pepper tubes (burnt end out for your “fuse”). Cover and refrigerate for use later. These can be made a day or two in advance.

### Fire Crackers

#### INGREDIENTS

- 4 oz unsalted butter, room temperature
- 2 c Glenview Farms sharp cheddar cheese
- 1 1/2 c all-purpose flour
- 1 t salt
- 1 ea habanero pepper, roasted on grill, in oven, or under broiler

#### PREPARATION

Toss all ingredients into a food processor and pulse until well mixed, about 10 times. Dump the mixture onto a lightly floured piece of parchment paper and use your hands to bring it together, forming a ball of dough. Dust the top with flour and cover with another sheet of parchment paper. Roll out dough between the parchment to about 1/4-in thick. Refrigerate for 20 to 30 minutes.

Remove top piece of parchment paper and use a round biscuit or cookie cutter (3 or 3.5-in diameter) to cut into circles (or any shape).

Place the crackers onto a sheet pan with sprayed parchment paper, and bake in 325° oven for about 10 minutes or until the edges start to golden. Bake scraps as well and eat as a snack.

Allow crackers to cool and hold for later use. These can be made a day ahead, but they’re best when used within a few hours.

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**Chef:** Zachary Fischer • **Restaurant:** Spirits Pub & Grub • **Location:** Cary, NC



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### Burger

#### INGREDIENTS

- 2 lb ground beef (fresh ground blend of choice chuck and top sirloin)
- salt and pepper
- 4 ea hamburger rolls/buns

#### PREPARATION

Form beef into 8 oz patties, 4 to 4.5-in diameter. Season with salt and pepper and place on hot grill. Cook to desired temperature. Toast buns quickly on grill.

#### FINAL ASSEMBLY:

Heat stuffed pepper slightly by placing in a hot oven, toaster oven or on grill briefly on some sort of hot plate (you don't want to melt the filling out; you just want to take most of the chill out). Place burger on bottom bun. Place one of the habanero/cheddar crackers on top of the burger patty. Place one of the warmed stuffed peppers on top of the cracker (seamside down). Serve open-faced (for visual effect) with lettuce/tomato/onion on top bun if desired.

When ready to eat, place top bun/garnishes on top and squeeze, allowing the pepper to flatten out and spreading the blue cheese filling evenly onto cracker. Enjoy!