



sunsetgourmet.ca



SMOKY MAPLE BACON BURGERS FREEZER MEAL

2 lbs. (.907 kg) ground beef
½ cup breadcrumbs
¼ cup **Smoky Chipotle Honey Mustard**
¼ cup **Hot Pepper Bacon Jam**
1 egg
1 cup shredded cheddar cheese

1 Tbsp. **Hickory & Maple Garlic Seasoning**
1 tsp. **Sunset Seasoned Salt**
Hamburger buns
Cheese slices (optional)
Desired toppings of your choice

Place all ingredients, except ground beef, into a large bowl and mix well. Add the ground beef and gently mix, just until combined. Form into burger patties. Place into a large freezer bag, using small sheets of wax paper or parchment paper to keep each burger separate. Seal bag and freeze.

Cooking Instructions: Thaw in fridge overnight.

Turn grill to high heat and lightly oil the grate. Grill the burgers for 2 minutes on each side, then move to a lower heat area of the grill. Cook another 5-6 minutes for well-done burgers. When burgers are almost done, you may want to brush with Sunset Gourmet's Smoky Sweet Grilling Sauce or Sweet & Spicy Brown Sugar Bourbon Sauce. Arrange hamburger buns over high heat to toast. Serve with your desired toppings. Serve with coleslaw.



- **Mango Chili Lime Seasoning**
- **Sunset Seasoned Salt**

- **Lemony Dill Seasoning**
- **Jalapeno Dill Pickle Hot Sauce**