

The Boss Burger



PREP TIME

15 mins

COOK TIME

1 hr 30 mins

TOTAL TIME

1 hr 45 mins



COURSE

Main Course



CUISINE

American

INGREDIENTS

- 4 lbs Ground brisket
- 3 Whole Jalapeños seeded and diced
- 1 medium Whole yellow onion diced
- 2 cups Shredded pepper jack cheese
- 6 slices White American cheddar cheese
- 2 lbs beef bacon (pork bacon is a great option too)
- 2-3 tbsp of your favorite beef seasoning
- ¼ cup of your favorite bbq sauce
- 1 loaf Sourdough bread

INSTRUCTIONS

1. Start off by prepping all of your ingredients. Now get yourself some 6" cake molds and place them to the side.
2. Get a skillet over medium heat and add 1-2 tablespoons of olive oil and 1 tablespoon of butter. Add the onions and jalapeños and cook for 5-6 mins. Place them in a bowl to the side.
3. Now spray the cake molds with cooking spray (this keeps the beef and bacon from sticking) and lay down bacon from the center out, a half inside and half hanging over the edge. Add a layer of your favorite bbq seasoning and then add the ground brisket, about 1/2" thick. Now add the onions, jalapeños and pepper jack cheese, top with another layer of ground brisket, about 1/2" thick. Season the top with your favorite bbq seasoning and then wrap with the bacon. Repeat the process to the other two cake molds. I had three molds and it took up the whole 4 pounds of ground brisket.
4. Place them on a wire cooking rack and then flip them. Lift up on the cake mold, gently, and it should slide right out.

5. Have your smoker ready to roll at 275 degrees with some hickory smoke. Place the Boss Burgers on the smoker and let them go for about 30-45 mins and flip them. Before flipping, glaze with your favorite BBQ sauce. You want to flip them for an even cook.
6. When your Boss Burger reaches 160 degrees internally then you can sauce the top and add some cheese on top. Close the lid and let the cheese melt. About 4 mins or so.
7. At this time put mayo on your bread and toast it on the grill.
8. Remove the Boss Burger at 165 internal and let rest on the rack for about 6 mins.
9. Now assemble your burger. Add bbq sauce to both top and bottom buns and then the Boss Burger. I kept mine like this but feel free to explore other ways and have fun with it!
10. Plate the burgers and serve. Warning, 1 can feed about 3 people!
11. Enjoying Friends and Family!



KEYWORD

best burger, boss burger, ground brisket, smoked brisket