



Kentukee Redneck Asian Burger

Ingredients

Burger:

- 1 lb. 85/15 ground beef
- 1 tsp salt
- 1 tsp pepper
- 1 tablespoon grated ginger
- 1/3 stick butter, softened
- 2 tablespoon Worcestershire sauce

Toppings

- Sesame-seed bun
- Thick sliced bacon
- Large sweet onion, sliced thinly
- Frenches fried Jalapeno chips
- Tomato/peanut butter sauce
- Provolone cheese

Directions

1. In a large bowl, break up the ground beef. Mix in other burger ingredients thoroughly.
2. With your fingers, divide the meat mixture in half, then half again, to form four quarter-pound burgers. Form patties about four inches in diameter.
3. Cook on grill to internal temperature of 165 degrees, turning once. Remove from heat, top with cheese while hot off the grill.
4. Service on sesame seed bun, topped with sliced onion, sauce, bacon and jalapeno chips.

Sauce Recipe

- 1 lb. tomatoes, peeled, cored and pureed in food processors
- 1 tablespoon white vinegar
- 2 tablespoons honey
- 1 tsp salt
- 1 Tablespoon butter
- 1 Tablespoon smooth peanut butter
- ¼ cup lemon juice

Cook all but peanut butter until at boil, reduce heat, add peanut butter, simmer until thickened.