



Spicy Cowboy Burger

Wine Pairing: Merlot

Burger Type: Beef

Bun Type: Wheat

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INTRODUCTION:

A spicy burger with a kick of horseradish and smoky barbecue. Just like home cookin' on the ranch.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Burger:

- 2 Pounds ground beef
- 12 Tablespoons ranch style beans
- 12 Tablespoons red onion, minced
- 3 Teaspoons garlic, minced
- 3 Teaspoons crushed red pepper
- 1 ½ Teaspoons black pepper
- 1 ½ Teaspoons salt
- 12 Tablespoons smoky barbecue sauce
- 6 Teaspoons horseradish sauce
- 6 Slices cheddar cheese
- 6 Slices tomato
- 6 Pieces iceberg lettuce
- 3 Tablespoons butter
- 6 Wheat buns



INSTRUCTIONS:

Burger:

1. Measure out the ranch style beans into a mixing bowl, being sure to get plenty of the sauce. Smash the beans
2. Add beef, onion, garlic, red pepper, black pepper and salt to the beans and combine to form 6 patties.
3. Cook burgers on a 400-degree grill to medium-rare (145 degrees Fahrenheit). Each side should be cooked 3-4 minutes. Add cheese to patties during the last minute of cooking
4. While burgers are cooking, melt butter and brush the inside of the buns. Toast the buns
5. Mix barbecue and horseradish sauces together and spread on buns
6. Assemble burgers with lettuce, tomato, and buns