

# The Bayou Mac Daddy

*Pairs With: Sweet Peach*

*Chef: Mariah Scott*

**Burger Type:** Beef

**Bun Type:** Texas Toast

## INTRODUCTION:

Growing up in California, the highlight of my week was a well-earned reward for good school work: the iconic fast food burger, two patties with special sauce loaded high that we all know.

This burger wasn't just a meal; it was a celebration, a nostalgic reminder of childhood triumphs. Each bite was a taste of accomplishment, and that memory has stayed with me ever since.

Now, as an adult living in Houston, Texas, I've discovered a new love for the rich, bold flavors of Southern cuisine. The vibrant food culture here has inspired me to blend my cherished childhood memories with the unique tastes of my adopted home. The Bayou Mac Daddy is a homage to the past and a celebration of the present, combining the beloved structure of the classic fast food burger with the distinct, mouth-watering ingredients of the South. The sweet peach Sutter Homes Fruit Infusion pairs perfectly with this burger and was the inspiration for my southern flair. Peaches are home to the south and the fruit essence is perfect complements to this smoky, spicy, and full flavored burger. Perfect for a summer day!

This burger features sweet peach-infused BBQ glazed grass-fed patties, layered with creamy pimento mayo special sauce, crisp cabbage slaw, and classic American cheese. Topped with golden fried okra and nestled between buttery Texas toast, each element is a nod to the flavors and traditions that have come to define my journey in Houston.

In creating The Bayou Mac Daddy, I aimed to capture the essence of my childhood love for the Big Mac while showcasing my newfound appreciation for the bold, hearty ingredients that

make Southern cuisine so special. This burger is more than just a meal; it's a fusion of past and present, a delicious representation of my personal and culinary evolution.

## INGREDIENTS:

For the Sweet Peach-Infused BBQ Glaze:

- 3 cups store-bought BBQ sauce
- 3 oz Sutter Home Sweet Peach Fruit Infusion

For the Pimento Mayo Special Sauce:

3 cups mayonnaise

- 1 1/2 cups pimentos, finely chopped
- 6 tablespoons Dijon mustard
- 6 tablespoons ketchup
- Salt and pepper, to taste

For the Cabbage Slaw:

- 6 cups shredded cabbage
- 1/4 cup apple cider vinegar

- 4 1/2 tablespoons sugar

- Salt and pepper, to taste

For the Patties:

- 4 1/2 lbs grass-fed ground beef
- 6 teaspoons BBQ seasoning (or to taste)

For Assembly:

- 12 slices classic American cheese
- 48 slices store-bought frozen fried okra (cooked according to package instructions)
- 18 slices Texas toast (buttered)
- Pickles

## INSTRUCTIONS:

1. Prepare the BBQ Glaze: In a saucepan, mix together 3 cups of store-bought BBQ sauce and 3 oz of Sutter Home Sweet Peach Fruit Infusion. Stir well, cook 5-7 minutes, until combined. Set aside.
2. Make the Pimento Mayo Special Sauce: In a large bowl, combine 3 cups mayonnaise, 1 1/2 cups finely chopped pimentos, 6 tablespoons Dijon mustard, 6 tablespoons ketchup, salt, and pepper. Mix until smooth and well combined. Taste and adjust seasoning if needed. Cover and refrigerate until ready to use.

3. Prepare the Cabbage Slaw: In a large bowl, mix together 6 cups shredded cabbage, 1/4 cup apple cider vinegar, and 4 1/2 tablespoons sugar. Season with salt and pepper to taste. Toss well to combine. Let sit for at least 15 minutes to allow the flavors to meld.
4. Prepare the Fried Okra: Preheat your oven or fryer according to the frozen fried okra package instructions (usually around 375°F to 400°F). Arrange 48 slices of thawed frozen fried okra on a baking sheet if baking, or in a fryer basket if frying. Bake or fry according to the package directions until crispy and golden brown (about 8-10 minutes in the oven or 4-5 minutes in the fryer). Set aside.
5. Cook the Patties: Preheat a grill or skillet to medium-high heat (about 375°F to 400°F).
6. Season 4 1/2 lbs of ground beef with 6 teaspoons BBQ seasoning. Divide the beef into 18 equal portions and shape into 18 patties, each about 1/2 inch thick.
7. Grill or pan-fry the patties for about 4 minutes per side for medium-rare, or longer to reach your desired doneness. During the last minute of cooking, brush each patty with the sweet peach-infused BBQ glaze.
8. Toast the Texas Toast: Butter 18 slices of Texas toast on one side. Heat a skillet or grill over medium heat (about 350°F) and toast the bread until golden brown and crispy, about 2-3 minutes per side. Set aside.
9. Assemble the Burger: Spread a generous amount of pimento mayo special sauce on one side of each slice of toasted Texas toast.
10. Place one BBQ-glazed patty on the sauce side of each slice of toast. Top each patty with 2-4 slices of American cheese and pickles.
11. Add a layer of cabbage slaw on top of the cheese, then arrange 8 slices of cooked fried okra on the slaw.
12. Place another slice of Texas toast on top, sauce side down.