



BLAZING BRONCO BURGERS WITH SMOKING CHIPOTLE HONEY SAUCE

(courtesy of the National Honey Board)

- 1 lb. ground beef, ground buffalo can be substituted for beef
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 tsp creole or Cajun seasoning
- 4 roasted Anaheim chili peppers, fresh or canned
- 4 slices (1 oz.) Pepper Jack cheese Recipes
- 4 hamburger buns
- 4 lettuce leaves
- 4 slices tomato
- 4 slice red onion

To prepare burgers, divide meat into 4 equal portions and shape into patties. Combine

salt, pepper and creole or Cajun seasoning, then sprinkle the mixture evenly over the 4 patties. Grill the burgers until nearly cooked to desired level. Top each patty with a chili pepper, followed by a slice of cheese. Cover the grill until cheese melts and burgers are cooked to desired level. Spread the chipotle honey sauce evenly on each of four buns. Serve the patties on buns and garnish with lettuce, tomato and red onion.

Makes 4 servings