



BRISKET CHEESEBURGERS WITH ORANGE BLOSSOM HABANERO HONEY

(courtesy of Lonnie Martin - Amarillo, TX)

3 lbs of trimmed Beef Brisket
5 tbsp fajita seasoning
5 tbsp lemon pepper
6 Kaiser (or Hamburger) rolls, split
12 tbsp Dijon Mustard
6 tbsp of Roasted Habanero Honey (recipe follows below, includes a one pound jar of McLure's Orange Blossom Honey and 2 habanero chile peppers, roasted)
12 thin slices of Smoked Gruyere Cheese

Makes 6 Brisket Cheeseburgers

Cook on low heat (225-250°F) about 3 hours or until done a 3 pound trimmed brisket that has been seasoned heavily with fajita seasoning and lemon pepper. Let brisket rest for about 15-20 minutes when done and then slice on the diagonal. This is a necessary step for brisket juices to redistribute and firm up the meat enough to slice.

Grill six pairs of rolls until lightly toasted.

Lather two tablespoons of dijon mustard on the cut sides of the top rolls; one tablespoon of roasted habanero honey (recipe follows) on the cut sides of the bottom rolls.

Divide a 1/2 pound of brisket on each top and bottom half of rolls.

Top each half with one Smoked Gruyere Cheese slice. (Makes 2 slices per burger because of small size).

Place burgers open-faced on grill and close lid of grill and cook for one minute or until cheese melts.

Place the two halves of rolls together and Bam! A magical meld of flavors!

Serves 4-6 people