

Devil Got Your Goat Burgers

Yields 2 Double Burgers

A burger is more of an idea than an exact recipe. Try a round just like the recipe or feel free to twist and tweak and make it your own. Try different ground beefs like American Waygu, 100 grass-fed, or venison if you are hunter with a stocked freezer. Skip the Devil's Own or Nduja and just go with a Hot Pepper Jelly and Goat Cheese. I just wouldn't recommend swapping the mayo with ketchup or mustard (they will just muddy the other flavors). Add some tangy pickles (but not sweet pickles since there enough sweetness in the jam).

Ingredients:

1 lb. Ground beef portioned into 4 ¼ lb. burgers
¼ cup Devil's Own Charcuterie Spread (or Nduja)
¼ cup Bacon Onion Jam (or other savory jam)
¼ cup Fresh Chevre Goat Cheese
2 Good buns
Mayo

1. Salt your burgers to taste just before they get cooked. Not hours before. Not even minutes before. Just before they are cooked.
2. Cook the burgers whichever way you prefer, skillet, grill etc. . The ones in the photo were American Wagyu done as smash burgers cooked in a hot skillet while pressing the first side for about 30 seconds each. Flipped and then the second side finished with NO PRESSING.
3. Let burgers rest for 3-4 minutes after cooking while you grill the buns and prep for assembly.
4. Assembly: Bottom bun gets a thin smear of mayo. Top one gets a good thick layer of mayo. Even layer of goat cheese goes on the bottom bun.. Then a burger patty. Then an even layer of Bacon Onion Jam. Another burger patty. And finally, an even layer of Devil's Own.
5. Grab some extra napkins and enjoy.

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