



Fiery Hot Bison Sausage Double Burgers | All-American Grill

directions

1. Add Swaggerty's hot sausage and ground bison meat to a mixing bowl. Add black pepper, salt, and cayenne. Mix well and form into 8 burger patties.
2. Cook on a grill, under oven broiler or on top of stove in a skillet. Remove patties to a baking sheet.
3. Add one slice of pepper jack and American cheese to each patty while hot to melt.
4. Grill or brown hamburger buns.
5. To bottom bun, add mustard or mayo if you like and top with lettuce.
6. Top lettuce with two cheese covered burger patties and add sliced tomatoes, bacon, avocado slices, red onion slices, and sliced jalapeños.
7. Drizzle over top with Sriracha sauce if you are brave or with ketchup. Add top bun and enjoy with a few pickle slices.

| 4 <i>servings</i> | 30 min <i>prep time</i> | 20 min <i>cook time</i> |
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| ingredients 1 lb. Swaggerty's Farm ground sausage, any flavor 1 lb. ground Bison meat Black Pepper & Kosher Salt - about 1 tsp each Generous pinch of cayenne pepper 8 slices each of Pepper Jack Cheese and American Cheese 8 slices of cooked bacon Leaf lettuce 8 tomato slices 1 red onion thinly sliced 1 avocado peeled and sliced 1 jalapeno pepper thinly sliced 4 hamburger buns Sriracha Sauce or Ketchup Optional: hot mustard and spicy pickle slices and mayo | | |

To Serve

Serve with a cold beverage and enjoy the heat!

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