

Angus Beef Burgers

(8, 2-ounce sliders)



- 16 ounces ground Angus beef Salt and pepper to taste
- 8 ounces Brie, sliced in 8, 1-ounce pieces
- 8 slices peppered bacon, cooked
- 8 small, slider-sized brioche, Parker House of soft yellow rolls

- 1 Gently blend beef with salt and pepper, and shape into 8 small, 2 ounce slider sized portions.
2. Sear or grill burgers on a hotspot of your grill for 2 minutes on high heat. Flip burgers and top with thin slice of Brie and a slice of peppered bacon. Cook 1 minute until cheese is melted and the bacon is warm.
3. Place burgers in sliced rolls, top with the apricot chutney.



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Apricot Chutney

- 2 1/2 tablespoons extra-virgin olive oil
- 1/2 teaspoon ginger
- 1/2 teaspoon chili flakes
- 1/2 teaspoon brown mustard seeds
- 1/4 teaspoon ground cumin
- 1/4 teaspoon ground fennel
- 1/8 teaspoon fenugreek seeds
- 2 pounds of tomatoes, peeled and chopped
- 9 cloves garlic
- 1/3 cup sugar
- 1 1/2 teaspoons salt
- 2 jalapeños, deseeded and diced small
- 13 dried apricots, diced small

1. Heat olive oil in a large saucepan over medium heat, add ginger and cook for 1 minute.
2. Add the chili flakes, mustard seed, cumin, fennel, and fenugreek, stir for a few seconds to release the aromatics. Stir in tomatoes, garlic, sugar, and salt. Bring to a boil, lower the heat and simmer for 25 minutes until it starts to thicken.
3. Add jalapeños and apricots to the pan and simmer approximately 10 minutes or until the mixture is jam-like in consistency. You can make this ahead of time and jar it in refrigerator for up to a month.