



## Bacon and Irish Cheddar IPA Burger

### INGREDIENTS

4 Hy-Vee pub burger  
hamburger patties

4 slices Kerrygold mild  
Cheddar cheese

4 Hy-Vee Bakery Brioche  
hamburger buns, split

$\frac{1}{3}$  cup Old Brooklyn IPA  
mustard

$\frac{1}{4}$  cup Safie's deli-style hot  
pickles, finely chopped

4 pre-cooked bacon strips,  
halved crosswise

Optional toppers, such as:  
lettuce leaves, sliced  
tomatoes, and/or red  
onions

### PREPARATION

- 1** Prepare a charcoal or gas grill with greased grill grates for direct cooking over medium-high heat (400°).
- 2** Place burgers on grill. Grill 13 to 15 minutes, flipping once halfway through. Top each burger with 1 slice Cheddar cheese. Close grill and allow to cook 1 to 2 minutes longer or until cheese is melted and burgers reach 165°. Remove from grill; tent with foil and keep warm.
- 3** Meanwhile, place hamburger buns on grill grates. Grill 30 seconds to 1 minute or until lightly toasted. Remove from grill.
- 4** In a small bowl, combine IPA mustard and finely chopped hot pickles. Spread mixture onto bun tops; set aside. Place grilled burgers onto toasted bun bottoms; top with 2 halved slices pre-cooked bacon and desired toppers such as lettuce leaves, sliced tomatoes, and/or sliced red onions. Place top bun on burger to sandwich. Serve immediately.