



Whiskey Blue Burgers

INGREDIENTS

1 cup fresh blueberries
¼ cup whiskey
2 tbsp Hy-Vee granulated sugar
1 tbsp cold water
8 slice(s) Hy-Vee double smoked thick sliced bacon
3 tbsp McCormick Grill Mates brown sugar bourbon seasoning, divided
4 (6-oz. each) Hy-Vee Gourmet Steakhouse bacon Cheddar burger patties
4 slice(s) Hy-Vee sliced Havarti cheese
1 (6-oz.) pkg. Hy-Waiian hamburger buns, (4-ct.)
½ medium red onion, sliced and separated into rings
1 ½ cups Full Circle Market organic arugula, loosely packed
Hy-Vee black pepper, coarsely ground

PREPARATION

- 1** Combine blueberries, whiskey, and sugar in small saucepan. Bring to a boil; reduce heat to low. Simmer, uncovered 10 to 12 minutes or until berries burst, stirring frequently. Stir together water and corn starch; stir into blueberry mixture. Cook and stir 1 minute or until thickened; remove from heat.
- 2** Sprinkle bacon slices with 1 tablespoon brown sugar bourbon seasoning. Cook bacon in medium skillet over medium heat 12 to 14 minutes or until crisp. Transfer bacon to paper towels to drain.
- 3** Preheat charcoal or gas grill with greased grill rack for direct cooking over medium-high heat (375°).
- 4** Sprinkle both sides of burgers with remaining 2 tablespoons brown sugar bourbon seasoning. Grill 10 minutes, turning halfway through. Top with cheese and grill 1 to 2 minutes more or until cheese is melted and burgers reach 165°. Remove from grill; loosely cover with foil to keep warm. Grill buns, cut sides down, 30 to 60 seconds or until lightly toasted. Remove from grill.
- 5** To serve, top bun bottoms with burgers, candied bacon, red onion, arugula, and blueberry-whiskey mixture. Lightly season with black pepper, if desired. Place bun tops on burgers.

NUTRITION FACTS

Calories: 810
Total Fat: 45g
Saturated Fat: 21g
Trans Fat: 0g
Cholesterol: 170mg

Sodium: 840mg
Carbohydrates: 42g
Fiber: 2g
Sugar: 19g
Protein: 48g