

# Spicy Chipotle Maple Ribs

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## Ingredients

- 2 ½ lb ground beef
- 6 Tbsp Hot Pepper Bacon Jam
- 6 slices of American cheese
- 2 tsp salt
- 2 tsp ground black pepper
- Dill pickles, sliced
- 6 burger buns
- 1/3 cup melted butter

**Serving Size: 6 Burgers**

## Burger Sauce:

- ½ cup mayonnaise
- 1 ½ Tbsp Hot Pepper Bacon Jam
- 1 Tbsp ketchup
- ½ Tbsp Dijon mustard
- ¼ tsp ground black pepper

## Additional:

Parchment Paper, cut into squares of about 6 inches. Cast iron skillet or burger press (optional.)

## Directions

- Preheat your grill to 350 degrees Fahrenheit
- Separate the ground beef into 12 equal sized portions.
- Place a beef patty between two layers of parchment paper and press down to a ¼ inch flat patty using a cast iron skillet, a burger press, or your hands.
- Fold a slice of American cheese and place in the center of the beef patty then add 1 Tbsp of Terrapin Ridge Farms Hot Pepper Bacon Jam on top.
- Close with another ¼ inch flat patty by pinching and pushing the edges to secure the cheese and jam inside then season with salt and pepper to taste, repeat for each burger.
- Brush the interior of each burger bun with melted butter.
- Make the burger sauce. Combine all the burger sauce ingredients into a bowl and mix, set aside in the refrigerator.
- Place the burgers on your hot grate and close the lid. Cook for 3 to 4 minutes per side or until desired doneness. Grill the buns for 10 to 15 seconds.
- Assemble each burger with a spoonful of burger sauce and 3 pickles.