



Bronco Burger

Oscar · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

25 mins

Description

The manly man burger not for wimps great for NFL tailgating

Ingredients

— - 5 fresh jalapeno peppers - 4 pounds ground beef - salt and pepper to taste - 1 egg - ¼ cup steak sauce
— (e.g. Heinz 57) - ¼ cup minced white onion - 1 teaspoon hot pepper sauce (e.g. Tabasco™) - 1 pinch dried oregano - 1 tablespoon Worcestershire sauce - 1 teaspoon garlic salt - ¼ cup crushed Fritos® corn chips - 8 large potato hamburger buns - 8 slices pepperjack cheese

Instructions

1. Preheat a grill for high heat. When the grill is hot
 2. roast the jalapeno peppers until blackened on all sides. Place in a plastic bag to sweat and loosen the blackened skin. Rub the skin off
 3. then seed if desired
 4. and chop. In a large bowl
 5. use your hands to mix together the chopped jalapenos
 6. ground beef
 7. salt
 8. pepper
 9. egg
 10. steak sauce
 11. onion
 12. hot pepper sauce
 13. oregano
 14. Worcestershire sauce
 15. garlic salt and Fritos®. Divide into 8 balls
 16. and flatten into patties. Grill patties for 10 to 15 minutes
 17. turning once
 18. or until well done. I always drink one beer
 19. then flip
 20. drink another beer
 21. then remove from the grill and place on buns. Top each one with a slice of pepperjack cheese and pig out!
- Tips Please note that the magazine version of this recipe has reduced the chicken broth amount to 1/2 cup.