



## **The Convertible Burger**

### **Barbecue Sauce:**

1/2 cup traditional barbecue sauce  
2 Tablespoons natural chunky peanut butter  
2 Tablespoons hot water

### **Burgers**

2 Tablespoons beaten egg  
1/2 teaspoon French's classic yellow mustard  
1/2 teaspoon Worcestershire sauce  
1/2 teaspoon onion powder  
1/2 teaspoon garlic powder  
1/4 teaspoon salt  
1/8 teaspoon ground black pepper  
1/2 pound ground beef chuck 80/20  
2 slices bacon

### **Sandwich:**

4 (3-1/2 inch) round unsliced wheat hamburger buns  
Olive oil cooking spray  
4 (1/2 oz.) small squares cheddar cheese or pepper cheese  
1/2 cup shredded lettuce  
5 cherry tomatoes, halved  
4 round dill pickle slices, halved

3 Tablespoons mayonnaise  
2 teaspoon pepper relish  
4 Tablespoons fried onions

In small bowl, combine barbecue sauce ingredients. Set aside.

Combine first 7 burger ingredients and 1 Tablespoon reserved barbecue sauce lightly to combine; mix in ground chuck; form two (3x4 inch) burgers; wrap 1 strip bacon around each burger.

In hot 10 inch skillet; fry burgers 6 to 8 minutes per side or until no longer pink inside or 160 degrees F internal temperature. Remove from pan; pat off excess oil with paper towel; set aside for 10 minutes to cool. With a sharp knife, cut each burger in half.

Cut thin slice from top of buns. Remove soft inside of bun using a small knife and spoon, leaving 1/8 inch outside crust. (Save removed bread for another recipe) Place 1 cheese square inside each roll. Spray inside and outside of bun with olive oil. Place on foil lined baking pan. Bake in preheated 375 degree F oven for about 4 to 5 minutes to toast bun and soften cheese.

Heat reserved barbecue sauce in microwave for 30 seconds on high power until hot.

**To Prepare Burgers:** Remove buns from oven; spoon 1 Tablespoon BBQ sauce inside each bun; top each bun with one burger square and 1 Tablespoon barbecue sauce. Garnish top of each burger with lettuce, tomato, and pickle slice.

In small bowl, combine mayonnaise with pepper relish; spread over toasted underside of bun top; sprinkle with crunchy onions. Serve one top with each burger. Serve warm.  
Yield: 4 small convertible burgers

**Cook's Note:** This is a real convertible burger with a removable top. An extra bonus is that you can change the flavor if desired.

In place of the barbecue sauce – substitute:

Greek burger – Greek salad dressing, black olives, roasted red peppers

Italian burger – Parmesan cheese, mozzarella cheese, Italian seasoning

Mid-East burger – curry sauce and seasoning

Asian burger – sesame oil; teriyaki sauce or hoisin sauce

Mexican burger – cumin, chili pepper, jalapeno peppers, salsa sauce

Hot Spiced burger – hot Cajun seasoning, hot peppers spicy hot sauce

All-American burger – ketchup, pickle relish, American cheese, mustard

Go Creative burger – combine your favorites

The burgers can be prepared ahead of time; then just rewarm.

**About the Recipe:** This is a neat burger to serve as all the goodies are tucked inside the toasty bun. It uses a smaller amount of meat and bread, for a healthier

burger size. It converts easily into your favorite flavors. The old burger just turned new.  
It's so Convertible!