**Bacon and Ranch Cajun Baby Cheeseburgers**

Cajun Seasoning

1 teaspoon smoked or regular paprika

1/2 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

1/2 teaspoon garlic powder

1/4 teaspoon dried Oregano

Burgers

1 pound lean ground beef

1 teaspoon Cajun Seasoning

1 teaspoon hot sauce, such as Siracha or Tabasco

2 slices pepperjack cheese, quartered (8 pieces)

1 teaspoon minced garlic

2 tablespoons extra virgin olive oil

8 mini hamburger buns or dinner rolls, split

1/4 cup prepared Ranch dressing (My homemade recipe coming in the cookbook, yay)

16 arugula leaves or lettuce of choice

8 Roma tomato slices

4 cooked, crisp bacon slices

1. Place all Cajun seasonings into a bowl, mix to combine.

2. Place beef, seasoning, hot sauce, and garlic into a large bowl and mix until just combined. I prefer to combine the beef with my hands. Form the mixture into 8 equal size patties.

3. Place oil into a large skillet over medium heat. In batches, place patties into hot skillet and cook until browned, about 3 to 4 minutes per side. Place a quarter of cheese on top of each burger to melt.

4. Place rolls, split side down into same skillet until toasted, about 1 minute.

5. Spread dressing onto insides of warm toasted rolls. Layer bottom roll with arugula leaves, a burger, a tomato slice and a bacon slice cut in half. Close with top roll. I placed a pick inside each burger to hold them together. These babies are tall.

Makes 8 servings