

Sturgis Burger

1/2 pound bacon, chopped
One white onion, chopped
1/4 cup red wine vinegar
1/4 cup whiskey
2 jalapeno chiles, chopped
2 serrano chiles, chopped

4 ounces cream cheese, sliced thickly
Crispy Fried Onions in a can
Lettuce
Tomato
Burger Buns

Cook bacon in saucepan until crisp. Add onion and all the chiles and cook until softened. Add the vinegar and whiskey. Cook until liquid is gone and the resulting mixture is of a jammy consistency. Set aside until ready to use.

Cook burger patties.

Top the bottom bun with lettuce and tomato. Add the patty. Top the patty with cream cheese, then a generous helping of chile/bacon jam. Add crispy onions to the top. Add top of burger bun and eat.