

Red Rub Bacon Swiss Burger

Wine Pairing: Cabernet Sauvignon

INGREDIENTS:

For the Rub:

- 2 Tablespoons paprika
- 1 ½ Tablespoons chili powder
- 1 Tablespoon brown sugar, sifted
- 1 Tablespoon kosher salt
- 1 Tablespoon black pepper
- 2 Teaspoons onion powder
- 2 Teaspoons garlic powder
- ½ Teaspoon cumin
- 1/8 Teaspoon oregano

For the Patties:

- 3 Pounds ground beef, 15 percent fat
- 3 Tablespoons garlic, minced
- 3 Tablespoons red onions, finely diced
- 3 Tablespoons Worcestershire sauce
- 1 Tablespoon ketchup
- 2 Tablespoons Parmesan cheese, finely grated
- 1 Tablespoon kosher salt

For the Prepared Hamburgers:

- 6 Brioche buns
- 6 Slices Jarlsberg cheese
- 6 Slices gruyere cheese
- 12 Slices pepper bacon
- 1 Tablespoon (6 x ½ teaspoon) mayonnaise
- 6 Slices of butterhead lettuce
- 24 Bread and butter style pickle slices
- 6 Slices red onion
- 6 Slices tomato
- 2 Tablespoons (6 x 1 teaspoon) ketchup

- 1 Tablespoon (6 x ½ teaspoon) yellow mustard

INSTRUCTIONS:

1. Broil bacon until crisp, flipping once, and set aside
2. Make the rub by whisking together all rub ingredients to mix thoroughly and set aside
3. Fold together beef, minced garlic, finely diced red onions, Worcestershire sauce, 1 tablespoon ketchup, Parmesan cheese and 3/8 cup of the rub mix
4. Form beef mixture into 6 patties (the patties should be approximately 1-inch thick)
5. Take kosher salt and evenly sprinkle ¼ teaspoon per side of each beef patty, gently patting the salt into the patty with your fingertips
6. Rub both sides of each patty with the remaining rub mix
7. Pierce through the center of each patty one time with a thin knife
8. Use direct heat for charcoal barbecuing or medium heat for propane barbecuing
9. Grill on first side for 5 minutes with the lid closed
10. Flip patties and layer them with 2 bacon slices, 1 slice of Jarlsberg cheese, and 1 slice of gruyere cheese
11. Close lid and grill for 4 more minutes
12. Remove the patties from the barbecue and allow them to rest for 2 to 3 minutes
13. Assemble hamburgers as follows, from bottom to top: bottom bun, ½ teaspoon mayonnaise, 1 slice of lettuce, 1 grilled beef patty, 4 pickle slices, 1 slice of red onion, 1 slice of tomato, ½ teaspoon yellow mustard, 1 teaspoon ketchup,