



Recipes by Peter

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Ninja Woodfire Grill Smoked Bourbon Bacon Cheeseburgers

INGREDIENTS FOR THE BURGERS

- * 4 – 6 OZ Burger Patties (I used 85/15 Beef)
- * 4 – Slices of Thick Bacon
- * 1 Lb Mushrooms (cleaned using damp paper towels) Sliced
- * 3 Tablespoons of Butter, 1 Tablespoon of Olive Oil
- * Medium Red Onion - Sliced
- * 4 – Slices of Cheese of Your Choice
- * 2 Teaspoons of Salt, Pepper, Garlic Blend (SPG) (Such as Kinders) - Divided
- * 1 Teaspoon of Gourmet Burger Seasoning from Webbers (or Montreal Steak Seasoning)
- * 4 Burger Buns of Choice
- * Mayonnaise of Choice, Tomato, and Lettuce

Bourbon Glaze Ingredients Below

***NOTE** After we made this video, I was not happy with the Bourbon Glaze, I acquired the recipe from a site called Booze Dogs. It sounded good, but I thought it did not provide enough flavor. This was also the opinion of the people I shared the burgers with.

Doing this again, I would use a BBQ sauce of choice, or A-1 Sauce and add a couple of tablespoons of bourbon to that sauce and use that in lieu of the Bourbon Glaze – but do what you want.

To make this bourbon glaze, if you decide to do so, the following ingredients are needed:

- 3 tablespoons of butter
- 3 tablespoons of brown sugar
- 2 tablespoons of bourbon whiskey
- 1 teaspoon of Worcestershire sauce
- 1 teaspoon of SPG

The Cook

1. Prepare (measure) all ingredients ahead of time so your cooking goes more smoothly.
2. Turn Ninja Woodfire Grill on the Smoker Setting. 250 (F) and 4 Hours is the default setting. Put pellets of your choice in the pellet hopper. I used a combination of wood pellets and charcoal pellets. Let the machine go through its initial startup – about 15-20 minutes so you can get rid of the harsh smoke from the pellets.
3. Prepare the bourbon glaze if using. Melt butter in a pan on the stove, then add sugar, then add everything else – stir. Let the sauce cool. Alternatively, add 2 tablespoons of bourbon to 1 half cup of BBQ sauce or A1 sauce.
4. Sauté mushrooms and onions to a medium brown stage – you want them to be nice and soft for the burger. Add some SPG as you go for flavor. Set aside.
5. Place burgers and bacon on grill. Smoke/cook for 30 minutes. Remove to plate.
6. Turn off Ninja Woodfire Grill, clean the grease and oil away from grill surface.
7. Turn Ninja Woodfire Grill to the Grill setting on Medium. Let the grill preheat. When ready add the burgers and bacon back to the grill. Immediately brush one side of the burgers and bacon pieces with the bourbon glaze (or other sauce as mentioned). Let the burgers and bacon cook for about one minute.
8. Flip burgers and bacon over, add more glaze or sauce, add cheese. Let the cheese melt, take the burgers and bacon off the grill and move them to a plate.
9. Toast hamburger buns

Assemble –

Toasted Bun

Add a good amount of mayonnaise to the bottom bun

Add tomato and lettuce slice(s)

Add smoked cheeseburger patty

Add 1 slice of bacon, cut into two pieces on top of smoked cheeseburger

Add additional mayonnaise on top of bacon

Add sauteed mushrooms and onions on top of mayonnaise

Add top of bun to sandwich - enjoy