



Fiery Hot Bison Sausage Double Burger Recipe | All-American Grill

directions

1. In a large bowl, combine Swaggerty's Farm sausage, ground bison, salt, pepper, and cayenne. Mix well and form into 8 burger patties.
2. Grill patties until fully cooked. Place patties on a baking sheet.
3. Add one slice of pepper jack and American cheese to each patty while still hot.
4. Grill or toast hamburger buns.
5. To the bottom bun, add your favorite condiments (such as mustard, mayo, ketchup, etc.) and top with lettuce.
6. Top lettuce with two burger patties and add sliced tomatoes, bacon, avocado, red onion, and sliced jalapeños.
7. Drizzle the top with chile sauce for even more heat.

4 <i>servings</i>	30 min <i>prep time</i>	20 min <i>cook time</i>
ingredients 1 lb. Swaggerty's Farm sausage 1 lb. ground Bison meat 1 tsp. salt 1 tsp. pepper Generous pinch of cayenne pepper 8 slices Pepper Jack Cheese 8 slices American Cheese 8 slices of cooked bacon lettuce tomato slices red onion thinly sliced 1 avocado peeled and sliced 1 jalapeno pepper thinly sliced 4 hamburger buns Chile Sauce or Ketchup Optional: hot mustard and spicy pickle slices and mayo		

To Serve

Serve warm with your favorite burger sides like fries, chips, baked beans, etc.

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