

Blazing Bronco Burgers with Smoking Chipotle Honey Sauce*(from the National Honey Board)*

Ingredients:

1 lb. - ground beef, ground buffalo can be substituted for beef

1/2 teaspoon - salt

1/2 teaspoon - pepper

1 teaspoon - creole or Cajun seasoning

4 - roasted Anaheim chili peppers, fresh or canned

4 slices (1 oz.) - Pepper Jack cheese

4 - hamburger buns

4 - lettuce leaves

4 slices - tomato

4 slices - red onion

Directions:

To prepare burgers, divide the meat into 4 equal portions and shape into patties. Combine the salt, pepper and creole or Cajun seasoning, then sprinkle the mixture evenly over the 4 patties.

Grill the burgers until nearly cooked to desired level. Top each patty with a chili pepper, followed by a slice of cheese. Cover the grill until cheese melts and burgers are cooked to desired level. Spread the chipotle honey sauce evenly on each of the four buns.

Serve patties on buns and garnish with lettuce, tomato and red onion.

<http://www.honey.com/recipes/detail/13/blazing-bronco-burgers-with-smoking-chipotle-honey-sauce>