



## **Green-Chile Bacon Burgers with Goat Cheese** (Source: Food & Wine Annual Cookbook 2010)

Servings: 4    Ready in: 45 minutes

### **Ingredients:**

8 thick-cut slices of bacon (about ½ pound)	1 large tomato, cut into 4 thick slices
½ cup mango chutney, preferably Major Grey brand	1 ½ pounds ground beef chuck
1 poblano chile	Salt and freshly ground pepper
Vegetable oil, for brushing	3 ounces fresh goat cheese, cut into 4 slices
4 hamburger buns, split	Watercress sprigs or lettuce, for serving

### **Directions:**

1. Preheat oven to 375 degrees F. Line a large rimmed baking sheet with parchment paper. Arrange the bacon slices on the paper and brush both sides liberally with the chutney, leaving any chunks in the jar. Bake the bacon for about 30 minutes, turning once, until caramelized. Transfer the glazed bacon to a rack and let cool.
2. Meanwhile, light a grill or preheat a grill pan. Rub the chile with oil and grill until charred all over, about 5 minutes. Transfer to a bowl, cover with plastic wrap and let stand for 10 minutes. Peel the poblano and coarsely chop it.
3. Brush the cut sides of the buns with oil and grill until toasted, about 30 seconds. Brush the tomato slices with oil and grill just until lightly charred, about 1 minute. Place the grilled tomato slices on the bottom half of the buns.
4. Form the beef into four 1-inch-thick patties and brush with oil. Season with salt and pepper and grill over high heat, turning once, until nearly medium-rare, about 6 minutes. Top with the goat cheese and chopped poblano, close the grill and cook until the cheese is completely melted and the burgers are medium-rare, about 1 minute. Set the burgers on the buns, top with the bacon and watercress and serve right away.