



Serve up
the best burger
they've *never* had.

Grilled Pork Burgers with
Grilled Peaches and Dirty Mustard

See reverse side for recipe.



Ingredients

Pork Burgers

- 2 lbs. Carlton Farms Ground Pork
- 1/2 lb. Carlton Farms Bacon, minced
- 6 slices American Cheese
- 6 soft brioche burger buns

Grilled Peaches

- 3 ripe peaches,
cut into 1/2-inch thick slices
- 2 T soft butter
- 2 t chopped sage
- 1 T white balsamic vinegar

Dirty Mustard Mayo

- 3 cups yellow mustard
- 1 cup brown sugar
- 1/2 cup tomato paste
- 1/3 cup cider vinegar
- 3 t cayenne pepper
- 3 t black pepper
- 3 t garlic granules
- 2 cups mayo

Serves 4 people

Total Time: 55 mins

Cook Time: 35 mins

Prep Time: 20 mins

Directions

Mix ground pork and bacon and form 6 equal patties. Let sit in fridge until ready to grill.

For the Peaches: Mix butter, sage and vinegar in a medium bowl. Grill peaches over a medium hot grill until they are soft and are lightly charred. Toss peaches in the butter mixture as they are done, tossing gently to melt butter.

For the Dirty Mustard: Heat everything but mayo in a small non-reactive saucepan to dissolve sugar. Allow to cool completely. Add mayo.

Grill burgers over medium heat, top with American cheese. Cut and heat buns on grill or in a 350° oven. Spread a good amount of mustard on both sides of the bun. Spoon some of the warm peaches on the burger and serve.



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