

## RODEO BURGER

- 4 ea Schweid & Sons Signature Series: The Chuck Brisket Burger
- 4 slices Aged cheddar
- 8 strips bacon
- 12-16 ea Bread & butter pickle chips
- 4-12 ea Fried onion rings
- 2 cups BBQ sauce
- 8 leaves Iceberg lettuce
- 4 ea Pretzel bun

1. Prepare Onion Rings and set aside. In a pan on high heat, cook bacon to desired crispiness. Set aside.
2. Cook Burger to order (4-5 minutes per side on high heat will usually yield Medium Rare). When Burger is almost cooked, melt slice of Aged White Cheddar on Burger. Use the Quick Steam method for a faster melt.
3. Build Your Burger: Bottom Bun, BBQ Sauce, Bacon, Burger, Pickles, Onion Rings, Lettuce, Top Bun.

### ADDITIONAL INFORMATION

#### Ingredients

[12-16 ea Bread & butter pickle chips](#), [2 cups BBQ sauce](#), [4 ea Pretzel bun](#), [4 ea Schweid & Sons Signature Series: The Chuck Brisket Burger](#), [4 slices Aged cheddar](#), [4-12 ea Fried onion rings](#), [8 leaves Iceberg lettuce](#), [8 strips bacon](#)

#### Course

[Dinner](#), [Entrees](#), [Lunch](#)

#### Cuisine

[American](#), [BBQ](#)

#### Category

[Burgers](#), [Sandwiches](#)

**Serving Size**

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