

## THE TRIPLE D

- 1 ea Schweid & Son's Burger
- 1 ea Egg
- 2 slices Cheddar cheese
- 1 ea Bun
- 1/4 cup Mojo sauce

1. Grill sliced jalapecos until skin is cracked and partially blackened. Set aside.
2. Cook bacon in skillet until almost crisp. Set aside.
3. Cook Burger to order (4-5 minutes per side for medium rare). When Burger is almost cooked, add cheese and allow to melt.
4. Fry egg until over easy. Toast bun on skillet until charred.
5. Assemble your Triple D: Bottom Bun, Mojo Sauce, Jalapecos, Burger, Bacon, Egg, Top Bun.

### ADDITIONAL INFORMATION

**Ingredients**

[1 ea Bun](#), [1 ea Egg](#), [1 ea Schweid & Son's Burger](#), [1/4 cup Mojo sauce](#),  
[2 slices Cheddar cheese](#)

**Course**

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

**Cuisine**

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

**Category**

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

**Serving Size**

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