

WHISKEY REBELLION BURGERS

- 1 1/2 cups Bourbon
- 4 cups Hellmann's® Real Mayonnaise
- 1 Tbsp Black pepper
- 1 Tbsp Mushroom-Bourbon Sauce
- 1 ea Onion
- 3 cloves Garlic
- 1/2 lb bacon
- 1 Tbsp Butter
- 1/4 cup Bourbon
- 1 1/2 cups Heavy cream
- 2 Tbsp Rosemary
- Salt and pepper
- 1 lb Mushrooms

PREPARE BURGERS

- 10 slices Smoked cheddar cheese
- 10 Potato hamburger buns
- 3.75 lbs Beef
- 1 qt Bourbon Mayonnaise
- 15 oz Mushroom-Bourbon Sauce

BOURBON MAYONNAISE

1. Simmer 1 1/2 cups bourbon until reduced by half.
2. Combine Hellmann's® Real Mayonnaise, reduced bourbon and pepper and whisk to incorporate.
3. Reserve refrigerated.

MUSHROOM BOURBON SAUCE

4. Render bacon, set aside.
5. In excess bacon grease and butter, sauté onions and mushrooms until slightly softened.
6. Add garlic and deglaze with bourbon.
7. Add cream and rosemary and simmer until reduced and slightly thickened, about 5 minutes.

8. Season to taste with salt and pepper.
9. Hold hot for service.

PREPARE BURGERS

10. Cook the burgers to desired doneness, top with cheese until melted.
11. To assemble, spread 1 Tbsp Bourbon Mayo on each side of the bun, then top with Bourbon-Mushroom Sauce and top of bun.