

GUASTELLO'S VILLAGE MARKET

Coffee Rubbed Burgers with Dr. Pepper BBQ Sauce

Serves 4

Ingredients

COFFEE RUB SEASONING MIX:

1 ½ Tbsp ground coffee
1/2 Tbsp salt
1/2 Tbsp paprika
1/2 Tbsp brown sugar
1/2 Tbsp pepper
1/2 Tbsp onion powder
1/2 Tbsp garlic powder
1/4 Tbsp coriander

DR PEPPER BBQ SAUCE:

2 Tbsp butter
1/2 yellow onion diced
3 cloves garlic roughly minced
1/2 cup ketchup
1 1/2 Tbsp tomato paste
6 oz Dr Pepper
1/4 cup apple cider vinegar
2 1/2 Tbsp Worcestershire sauce
1/4 cup brown sugar packed
1 tsp ancho chile powder
1/2 tsp salt
1/4 tsp pepper
3 Tbsp brewed coffee

BURGERS:

2 lbs. ground beef
2 Tbsp Dr Pepper BBQ sauce
salt and pepper
Pretzel buns
Arugula lettuce
8 slices peppered bacon
2 Tbsp butter

DIRECTIONS:

Combine coffee rub seasoning mix ingredients in a small bowl and mix together with a fork. Set aside. Melt butter over MED heat in a saucepan. Add onion and garlic and saute until soft and translucent, about 8-10 minutes.

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Add remaining sauce ingredients, stir to combine. Bring to a low boil, reduce heat and simmer for 20 minutes, until sauce has thickened.

Pour sauce into blender or food processor and puree. Set aside to cool.

To a mixing bowl, add ground beef, salt, pepper and 2 Tbsp cooled bbq sauce. Mix well with your hands. Divide into 4 equal sections. Each burger will be 1/2 pound.

Rub coffee rub seasoning mix over both sides of each burger.

Heat a large skillet over MED-HIGH heat, add a small pat of butter and toast the pretzel buns (sliced side down). Remove from pan to cool.

Add 1 Tbsp butter to skillet and add burgers. Cook for about 4-5 minutes per side, until burger is cooked to desired doneness.

Spread BBQ sauce over both sides of pretzel bun, layer arugula, burger, peppered bacon, then add the top bun.

Credit: thechunkychef.com