

The Haystack Burger

The Sauce Man Says: This recipe from Lisa Keys was recognized as a Runner Up in the Cookies 40th Anniversary Recipe Contest!

3 tablespoons vegetable oil
1 medium vidalia or other sweet onion, diced
1 bay leaf
1 small to medium size red bell pepper, seeded and small dice
1 medium carrot, shredded
¾ cup Cookies mild Premium Salsa
½ cup Cookies Bar-B-Q sauce
2 tablespoons chopped cilantro
2 pounds ground beef (80% lean/20% fat)
½ teaspoon Cookies Flavor Enhancer
¼ cup chopped pitted black olives
6 potato rolls
1 (10 oz) container bacon & horseradish cheese spread
1½ cups shredded crisp lettuce

Heat covered gas grill to medium-high. In a large grill-friendly skillet, heat 1 tablespoon of vegetable oil. Add onions and bay leaf; cook 3 to 4 minutes or until onions have softened. Add peppers and carrots; cook 3 to 4 minutes to soften. Stir in half of the salsa and all the Bar-B-Q sauce. Reduce heat to medium and simmer relish for 5 minutes, stirring occasionally. Remove from heat, stir in cilantro and set aside while preparing burgers. Break ground beef up on to a sheet pan. Sprinkle evenly with flavor enhancer, black olives and remaining salsa. Gently mix and form into 6 patties about 1-inch thick. Grease grill rack with remaining vegetable oil. Grill patties over medium heat, 6 to 8 minutes per side, or to desired doneness. During last minutes of cooking time toast cut sides of rolls on outer edges of grill. To assemble burgers, spread bottom half of each roll with a heaping tablespoon of cheese spread. Layer with lettuce and a burger. Top burger with relish. Serves 6.