

INGREDIENTS FOR 4 SERVINGS

- 1 Pound Ground Beef
- 8 Slices Bacon
- 1 Bottle Stubb's Bar-B-Que Sauce
- 1 Egg
- ½ Cup Gorgonzola Cheese
- 1 Apple



Syrah OR
Cabernet



Firestone Porter OR
HUB Pale Ale



PREPARATION

In a large bowl, combine the beef, 3 Tablespoons Bar-B-Que sauce and the egg with your hands. Form 4 patties and wrap with 2 slices of bacon per patty, securing with a toothpick.

Slice the apple perpendicular to the core in ½ inch slices. Carefully remove seeds.

For Gorgonzola topping, mix Gorgonzola with ½ cup Bar-B-Que sauce until well combined.

Place both the apple slices and the patties on the grill over medium heat, basting the patties as they cook. Remove toothpicks from burgers and top with apple slices and Gorgonzola spread.