

Pretzel & Pork Burger with Beer Mustard and Bread & Butter Pickles

2 SERVINGS | HANDS ON TIME: 10 minutes | TOTAL TIME: 30 minutes

Augustus Ranch Ground Pork, thawed
South Texas Organics 1015 Sweet Onions, ends trimmed, outer paper layer discarded
Bella Verdi Lettuce, washed and dried well
Slow Dough Bread Co. Pretzel Buns, thawed
Farmhouse Kitchen Pork Spice
Farmhouse Kitchen Bread & Butter Pickles
Farmhouse Kitchen Lemon Vinaigrette, shaken or stirred well before use
Farmhouse Kitchen Beer Mustard
Sea salt and fresh cracked black pepper
Olive or vegetable oil

Preheat oven to 375°F degrees. Arrange the oven rack to the middle position.

STEP 1 Thinly slice the onions and set aside. Wash and dry the lettuce and set aside.

STEP 2 Heat a large cast iron skillet or oven-safe saute pan over medium-high heat. As the skillet is heating, combine ground pork and spice with your hands to evenly distribute. Form two burger patties a little wider than the size of the pretzel buns (approximately 5"). When the skillet is hot, add 1 tbsp. oil and then add burger patties. Sear patties for 3-4 minutes on the first side or until golden brown and caramelized. Flip the patties over with a spatula and cook for 1 minute. Transfer skillet with burger patties oven. Cook burger patties in the oven for 5-7 minutes, or until the internal temperature reaches 160°F. Remove burgers from oven and set aside until ready to serve. (Note: If you prefer a thinner burger, form three patties. Reduce oven time to 4-5 minutes or cook completely on the stove top. Leftover pork patties are great on a salad or in a patty melt.)

STEP 3 Slice the pretzel buns in half to form a top and bottom. Toast in the oven for 3-4 minutes until lightly crisp on the outside and warm on the inside. You can alternatively brush the cut-sides of the buns with oil or butter and toast them in a skillet over medium heat, about 2-3 minutes.

STEP 4 Immediately before serving, toss the lettuce with half of the lemon vinaigrette. Season with salt, pepper, and additional vinaigrette to taste.

STEP 5 To serve, add a burger patty to the bottom pretzel bun, top with sliced onions and bread and butter pickles. Spread the beer mustard on the top bun. Serve with a side of dressed salad. Enjoy!