



JALAPENO CHEESEBURGERS WITH BACON AND GRILLED ONIONS

Spicy Ranch Sauce

- 1 cup mayonnaise
- 1 cup sour cream
- 1/2 cup chopped fresh cilantro
- 6 tablespoons fresh lime juice
- 4 green onions, finely chopped
- 2 tablespoons minced seeded jalapeño chile
- 1/2 teaspoon cayenne pepper

Burgers

- 2 pounds ground beef
- 1 small onion, chopped (about 1 1/4 cups)
- 1/4 cup chopped fresh parsley
- 2 tablespoons Worcestershire sauce
- 1 tablespoon chopped seeded jalapeño chile
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/4 teaspoon cayenne pepper

Worcestershire-Coffee Glaze

- 1/3 cup light corn syrup
- 2 tablespoons Worcestershire sauce
- 2 tablespoons ketchup
- 1 teaspoon instant coffee crystals
- 2 teaspoons (packed) golden brown sugar
- 3 tablespoons butter



JALAPENO CHEESEBURGERS WITH BACON AND GRILLED ONIONS (continued)

16 bacon slices

Nonstick vegetable oil spray

8 hamburger buns or 3- to 4-inch square focaccia rolls, split horizontally

8 lettuce leaves

2 cups coarsely shredded sharp white cheddar cheese

Assorted additional toppings (such as tomato and grilled onion slices)

For spicy ranch sauce:

Whisk all ingredients in medium bowl to blend. Season sauce with salt and pepper.

For burgers:

Gently mix all ingredients in large bowl. Form mixture into eight 1/2- to 3/4- inches-thick patties. Place on small baking sheet. Cover and chill at least 2 hours and up to 1 day.

For glaze:

Stir first 5 ingredients in small saucepan over medium heat until coffee is dissolved. Remove from heat. Whisk in butter. Season glaze to taste with salt and pepper.

Prepare barbecue (medium-high heat). Working in batches if necessary, cook bacon in large skillet over medium-high heat until crisp and brown. Transfer bacon to paper towels to drain.

Spray grill rack with nonstick spray. Toast buns until golden, about 2 minutes per side. Transfer buns, cut side up, to plates. Place lettuce on each bun bottom. Grill burgers 5 minutes, basting with glaze. Turn burgers, baste with glaze, and grill until cooked to desired doneness, about 5 minutes longer for medium. Press cheese atop each burger and allow cheese to melt. Place some sauce, then 1 burger on each bun bottom. Top each with 2 slices bacon and desired additional toppings. Cover with bun top. Serve with remaining sauce.

Makes 8 servings.