



## CHIPOTLE CINNAMON RUB

ADOBO DE CANELA Y CHILE CHIPOTLE



NO  
MSG  
ADDED

Filled By Weight

NET WT./PESO NETO

27 OZ (1 LB 11 OZ)



# CHIPOTLE CINNAMON BURGER

Gordon  
RESTAURANT  
MARKET

## Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
<b>Chipotle Cinnamon Burgers</b>		
235203	Ground Beef, 80/20	¾ lb.
Market Item	Ground Pork	¾ lb.
109881	Lawry's Chipotle Cinnamon Rub	1 Tbsp.
605840	Mild Gouda	4 slices
*See recipe	Chipotle Cinnamon Candied Bacon	8 each
*See recipe	Chipotle Cinnamon Onion Jam	½ cup
269553	Mayonnaise	¼ cup
605840	Brickman's* Naturally Smoked Gouda Cheese	4 slices
451428	Hamburger Buns, buttered	4 each

## Preparation Instructions

### Chipotle Cinnamon Burger

Preheat grill on high. In a large bowl combine beef, pork, and Chipotle Cinnamon Rub until ingredients are just evenly distributed. Form into 4 equal patties.

Grill each patty to desired doneness, topping with one slice of cheese per patty just before pulling from the grill. Toasted buttered buns until golden brown.

To build burgers, spread 1 tablespoon of mayonnaise on the crown of each bun. Spread 2 tablespoons of warm onion jam on the base. Place grilled burger on top of jam and two slices of candied bacon on top of the burger. Finish with the crown of the bun and serve with fries or chips.



## Ingredients

Reorder No.	Description	Amount
<b>Chipotle Cinnamon Candied Bacon</b>		
860311	Brown Sugar	¼ cup
109881	Lawry's Chipotle Cinnamon Rub	2 Tbsp.
330682	Apple Cider Vinegar	2 Tbsp.
737810	Thick Cut Bacon	1 lb.
<b>Chipotle Cinnamon Onion Jam</b>		
299405	Butter, unsalted	¼ cup
693078	Onions, juliennes	8 cups
860311	Brown Sugar	¼ cup
330682	Apple Cider Vinegar	½ cup
109881	Lawry's Chipotle Cinnamon Rub	¼ cup

## Preparation Instructions

### Chipotle Cinnamon Candied Bacon

Preheat convection oven to 350°F. In a small bowl combine brown sugar, chipotle cinnamon rub, and cider vinegar.

Lay bacon out on a wire rack over a parchment lined sheet tray. Bake for 5 minutes. Remove from oven, flip each slice of bacon and bake for an additional 5 minutes. Remove from oven. Using a silicon basting brush, brush the brown sugar mixture on the top side of the par-cooked bacon. Return to oven for 10 minutes. Remove from oven, flip bacon and brush with brown sugar mixture. Bake for 10 minutes longer or until bacon is crisp and brown sugar mixture has melted and thickened.

Remove from oven and allow to cool before taking bacon off the wire rack. Serve on its own for a delicious snack, or use as a topping for anything from burgers to salads.

### Chipotle Cinnamon Onion Jam

Melt butter in a large sauté pan over medium heat. Add onions and sweat until all onions are translucent and they have reduced in volume by about half.

Stir in brown sugar, vinegar, and chipotle cinnamon rub. Cook mixture over medium low heat until onions are caramelized and there is little to no excess liquid in the pan. Remove from heat and cool. Refrigerate until needed.