



GOURMET BBQ SAUCES

### BBQ POLYNESIAN BURGERS (Original, Honey Hot & Pepper Blend)

- 12 ounces lean ground pork
- 4 ounces lean ground beef
- 1/3 cup fine dry bread crumbs
- 3 tablespoons Cattle Boyz Original BBQ Sauce
- 1 garlic clove, minced
- 1/4 teaspoon onion powder
- sprinkle of Cattle Boyz Pepper Blend Seasoning
- 1/4 cup finely chopped green pepper
- 4 canned pineapple slices, drained and juice reserved
- reserved pineapple juice
- 4 whole wheat hamburger buns, split
- 3 tablespoons Cattle Boyz Honey Hot BBQ Sauce

Preheat lightly sprayed electric grill to medium-high. Combine first 7 ingredients in medium bowl. Divide into 8 equal portions. Flatten each portion into 4 inch thick patty. Sprinkle 1 tablespoon green pepper over each of the 4 patties. Lay pineapple slice over green pepper. Cover with remaining patties. Seal edges well to enclose green pepper and pineapple slices. Cook patties on grill for 4 to 5 minutes per side, basting with reserved pineapple juice several times, until beef is no longer pink. Grill buns, cut side down, for about 2 minutes until lightly toasted. Spread about 1/2 to 1 teaspoon Honey Hot BBQ Sauce on each bun half. Fill with patty. Serves 4