

# Slopper Recipe



This fun and tasty recipe allows you to get your hands dirty and dribble some Pueblo Green chili on your shirt, it's totally okay, after all it's called The Slopper.

Happy Eating, Chef Jason


Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 4 Burgers

Prep time: 10 Minutes

Cook time: 15-20 Minutes



Ingredients		
<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 lb	<b>Beef, Chuck, Ground, Colorado Beef</b>	<b>Divided into 4ea 8oz Patties</b>
Taste	<b>Salt, Kosher</b>	
Taste	<b>Pepper, Black, Ground</b>	 <b>Or Hot, if you dare</b>
4 ea	<b>Buns, Seeded</b>	
2 Cup	<b>Cheese, Pepperjack, Shredded</b>	
1 Cup	<b>Chili, Green, Mild, Pueblo</b>	<b>for Burger Garnishes</b>
<b>As Needed</b>	<b>Lettuce, Tomato or Onion</b>	

## Burger Tips:

- Always start with clean and brushed grill grates
- Preheat grill to HIGH temp of 450-500 degrees
  - Have your parents help with the grilling
- Cast Iron or Stainless Grates are perfect for grilling
- Cast iron Skillet or Griddle will add a nice crust to the burger

- Use a FLAT burger patty, or use a burger press to create a flat patty
- Always sear the burger on High
- Utilize the upper shelf to keep it hot and indirect when finishing the burger
- Avoid pressing the burger, this causes flare ups and a less juicy burger
- Take the temp from the side to help determine doneness

## Chef's Beef Tips:



- Ground Chuck and Sirloin eat more like a steak
- Ground Beef will eat softer like a traditional burger
- I recommend using minimum of 80/20, this keeps the burger juicy
- Grilling a burger will result in about 10% loss of fat, making an 80/20 blend end up around 90/10
- The more lean the ground beef, the drier the burger will be
- Always cool burgers in an open container in the fridge, once cooled to 40 degrees or below, they are safe to cover or transfer to a zipper bag for storage
- Shelf life is leftover burgers is 2 days
- I don't recommend freezing already grilled burgers
  - Properly reheat the leftover burger to 150 degrees or above
  - Only reheat burgers once

## Cooking Directions:

- Heat your Gas Grill to high (approx. 450-500 degrees)
- Divide the mixture into 4 balls and patty them out, use a press if available
- Sear the burgers for 3-4 minutes per side, then move to the upper rack to finish with the high heat and more indirect cooking

- Cook Burgers to desired temperature
- While the burgers are finishing, Toast the buns and hold
- Remove the buns from the grill and plate as follows:
  - a. Bottom bun
  - b. Burger Patty (cooked)
  - c. Top Bun
  - d. 1 Cup Green Chili
  - e. ¼ Cup Shredded Pepper jack Cheese
  - f. Burger Condiments if desired
- Let sit for 2-3 minutes before eating to allow cheese to melt
- DEVOUR!!

