



Chicken Bacon Burgers with Green Apple Slaw

Ingredients

2 pounds ground chicken
1 pounds applewood smoked bacon, crisped and chopped
1 egg, beaten
½ cup breadcrumbs salt and freshly ground black pepper, to taste
1 cup mayonnaise
2 tablespoon honey
2 teaspoon poppy seeds
2 tablespoon cider vinegar
3 cups coleslaw mix
2 granny smith apples, cut into thin matchstick strips
6 kaiser rolls, split and toasted

Instructions

Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium-high.

Gently combine the chicken, bacon, egg, breadcrumbs, salt, and pepper. Shape into 6 patties to fit the bun.

Combine the mayonnaise, honey, poppy seeds, vinegar, salt, and pepper in a small bowl. Divide into two equal portions. Mix the slaw mix with the apples and toss with one portion of the dressing. Refrigerate.

When the grill is ready, brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook, turning once, until done to preference (at least 165°F internal temperature).

To assemble the burgers, place equal portions of the apple slaw on each bun bottom, followed by a chicken patty. Spread reserved dressing on the bun top, place on the chicken patty and serve.

Your wine pairing is a buttery Chardonnay.