



## BBQ Uncle Buck's Big Burger

**Prep Time - 15 minutes ~ Cook Time - 15 minutes**  
**Total Time - 30 minutes ~ Makes 6 burgers**

### What you'll need...

1 lbs. ground beef (medium or lean) • 6-10 strips of bacon (once cooked cut in ½) • 1 cup thinly sliced or chopped red peppers • 1 tsp. kosher salt • 1 tsp. black pepper • 1 tsp chili powder • 1 ½ cups BBQ sauce • 2 cups shredded smoked sharp cheddar or smoked apple cheddar cheese • ½ diced sweet onion • chopped mushrooms (optional) • 6 onion or cheese hamburger buns • 1 handful BBQ flavored potato chips (kettle is best) • 1 pcs. sliced dill or bread and butter pickles • 1 handful chopped iceberg lettuce (go for crunchy, not leafy!)

### To Create:

- Heat grill to medium-high. Brush oil on grill to prevent sticking.
- **Patties:** combine ground beef, peppers, salt & pepper, and chili powder in large bowl, handling it as little as possible. Shape into 6 patties to fit bun size. Loosely cover with plastic wrap and set aside.
- **BBQ cheese:** Mix BBQ sauce, cheese, and onions (mushrooms) and set aside. Do not refrigerate (will use it shortly and don't want it too cold).
- Place patties on grill and cook, turning once, until cooked through, about 5 - 7 minutes on each side. In last 3 minutes of grilling, carefully place BBQ cheese on patties. In last 2 minutes of grilling, place buns cut side-down, on outer edges of grill to toast lightly.
- **Assemble burgers:** place BBQ kettle chips on each bottom bun. Add cheese-covered patty on top, bacon, layer of pickles, lettuce and lastly bun tops.

## Uncle Buck's Banana Pudding - Southern Style

**Prep - 20 minutes ~ Cook time - 20 minutes**  
**Total time - 1 hour 40 minutes ~ Serves 8**

### What you'll need...

1 cup white sugar (can go with ¾ cup if you wish)  
 ¼ cup cornstarch  
 1 egg - beaten  
 1 (355 ml) can evaporated milk  
 1 ½ cups fresh milk\*  
 2 tsp vanilla extract  
 1 340g package vanilla wafers  
 4 bananas - sliced

*\*You can substitute the 1½ cups milk for 2 cups 2% organic milk and 1 cup heavy cream and do not use evaporated milk*

### To Create....

- In a saucepan over medium heat, combine the sugar, cornstarch, egg, evaporated milk and regular milk. Mix together well and stir until thick. Remove from heat- add vanilla and mix well.  
**Optional:** pinch of cinnamon or nutmeg
- In a large bowl or casserole dish, arrange a layer of cookies. Pour pudding mixture over cookies and top with a layer of sliced bananas. Refrigerate until chilled  
**Added Idea:** put whipped cream on top and either strawberries or blueberries (in season)

Serve burgers with ice-cold beer or big ol' pitcher of sweet tea. (Look up recipe online for southern sweet tea, its worth it if you like Bourbon)