



Pork Burgers

Ingredients

- 2 pounds fresh ground pork
- 2 tablespoons minced yellow onion
- 2 tablespoons [Farmhouse Sriracha](#)
- 1 teaspoon red pepper flakes
- 1 tablespoon [Fustini's Iron Fish Honey vinegar](#)
- Kosher salt
- fresh cracked black pepper
- 4 strips bacon, cooked crisp and cut in half
- 4 slices of Canadian bacon
- Fustini's [Peach Bourbon Jam](#)
- 4 thick slices of sharp Cheddar cheese
- 4 brioche buns

Directions

Step 1.

Heat charcoal or gas grill to medium. Combine ground pork, onion, sriracha, red pepper, vinegar, and mix well with your hands. Shape into 4 (8-oz.) burgers. Season with salt and pepper on both sides. Grill burgers until internal temperature reaches 165 degrees F., turning after 8 minutes. Place 1 slice of cheese on top of each burger to melt.

Lightly toast brioche buns on the grill, being careful not to burn. Place pork burgers on buns; top each with 2 half-strips of bacon and finish with a dollop of Peach Bourbon jam.