

# Killer Inside Out Burger with Worcestershire Tomato Ketchup

Servings : 4

| Amount | Measure     | Ingredient - Preparation Method                    |
|--------|-------------|--|
| 1/4    | pound       | bacon - chopped                                    |
| 1/2    | cup         | red onion - minced                                 |
| 3      | tablespoons | fresh uncooked chorizo - out of casing             |
|        |             | salt and pepper                                    |
| 2      | pounds      | ground chuck                                       |
| 1/2    | pound       | swiss cheese - thinly sliced                       |
| 4      |             | kaiser rolls - split and toasted                   |
|        |             | worcestershire tomato ketchup                      |
| 3      | tablespoons | olive oil  |
| 1/4    | cup         | red onion - diced                                  |
| 8      |             | roma tomato - skinned, seeded cut into 1/4" pieces |
| 1      | tablespoon  | garlic - chopped                                   |
| 2      | tablespoons | worcestershire sauce                               |
| 1      | tablespoon  | apple cider vinegar                                |
| 2      | tablespoons | sugar  |
| 1/2    | teaspoon    | dill - chopped                                     |
|        |             | salt and pepper                                    |
| 1      | pinch       | allspice   |
| 1      | pinch       | celery salt  |
| 1      | pinch       | mustard seed                                       |

For the sauce: (for the bordel) In a medium saute pan over medium heat, add oil and onions. Cook until brown and caramelized. Add the tomatoes and garlic and cook for a few minutes. Add the remaining ingredients and simmer for 30 minutes. Optionally blend.

Preheat oven to 250.

In a medium pan over medium to high heat, add bacon and onions, cook until the bacon is rendered but not crisp. Add the chorizo and cook until done. Remove the bacon mixture to a paper towel-lined plate to drain and cool.

Divide ground chuck into 8 equal parts. Form into a loose ball, and create 4 inch patties. Layer 1 piece of cheese onto the center of 1 patty. Top with 1/4 bacon mixture, another slice of cheese, then add another patty on top and gently seal edges to form a super patty about 4 inches wide and 1.5 inches high. Repeat to make 4.

Heat a medium saute pan over medium heat. Place all 4 patties in the pan and cook for 3-4 minutes on 1 side, then gently turn over and cook for another 3-4 minutes. Remove pan from heat, cover and pop into a 250 degree oven for 10 minutes.

Remove from oven, place patties on rolls and serve with the worcestershire tomato ketchup.