



NASCAR COOKS! Race Day Recipe Contest

Winner – Week 4

Recipe Submitted by Cyndie Frederick from Sebring, FL

RECIPE: Caution Wrap Burgers

INGREDIENTS:

- Six (6) 1/3-pound Birchwood Burgers
- Seasoning (little shaker found in the box of NASCAR Burgers)
- 2-Brothers Original BBQ Sauce
- 1/3 cup grated cheddar cheese
- 1/3 cup diced roasted red peppers
- Six (6) 9-inch flour tortillas
- Caution Sauce (see recipe below)
- ½ cup salsa
- 12 slices of precooked bacon
- Green leaf lettuce

INSTRUCTIONS:

- Thaw burger patties
- Press out patty to about 2/3 the original thickness (suggest using wax paper)
- Season both sides with burger seasoning
- Place about one (1) Tbsp. of grated cheddar on half of the patty and place one (1) Tbsp. of roasted red peppers on top of cheese
- Fold the patty over to create a half moon.

- Press edges together to seal
- Wrap individually in wax paper, place them in a plastic container and freeze until time for tailgating (can be made 1-2 weeks ahead of time)
- After your favorite driver has won and you're ready for a treat, cook the frozen patties on the grill until juices come through.
- Turn the patty and cook the second side until done (165 degrees)
- Grill the flour tortillas until heated through, about 4-5 seconds on each side.
- Spread about 2 Tbsp. of the Caution Sauce on each flour tortilla and top with 1 Tbsp. salsa.
- Place 2 slices of bacon on one half of each tortilla, top with 1 patty and add a leaf of lettuce.
- Fold the tortilla over and find some napkins before you start eating.
- CAUTION: These burgers are very juicy.)

CAUTION SAUCE:

- 1/3 cup mayonnaise
- 1 Tbsp. Dijon mustard
- 3 cloves, garlic minced
- 3 Tbsp. finely chopped green olives
- 3 Tbsp. dill relish
- 2 Tbsp. pickled hot jalapenos, minced
- 1 small yellow onion, finely chopped
- ½ tsp. cumin
- ½ tsp. 2 Brothers Original BBQ Sauce