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| **Hang-over Burger** |  |
| A half-pound patty ground Kobe beef  on a Brioche bun topped with  onion strings,  Muenster cheese and  chipotle bacon.  Drizzled with chipotle salsa and  chipotle aioli then finished with arugula and a fried egg. | |

INGREDIENTSNutrition

YIELD

6 slices

UNITS

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* 6slices thick-cut hickory smoked bacon
* 2tablespoons agave nectar
* 1tablespoon southwest chipotle seasoning, mix (Mrs. Dash, Tones, Konriko or homemade)
* 1⁄4teaspoon  [cayenne pepper](http://www.food.com/about/cayenne-pepper-320) (optional

CHIPOTLE BACON

DIRECTIONS

1. Preheat oven to 375 degrees. Line a rimmed baking sheet with parchment paper or aluminum foil. Arrange slices on baking sheet; bake until almost crisp (8-9 minutes). Drain the drippings from baking sheet and discard.
2. In small bowl, combine agave nectar, chipotle seasoning and pepper. Brush bacon with the chipotle mixture; bake until glazed (8-10 minutes).
3. Cool.