

**BUTCHER
B — O — X**



3 mouth watering

BACON LOVER RECIPES

*Featuring
Heritage Breed Pork from ButcherBox*



It was a warm summer afternoon when my first ButcherBox arrived, just in time for my BBQ. The grill was hot and ready to go. I looked into the box to find 100% grass-fed ground beef nestled up against a package of uncured heritage breed bacon. What could possibly make these two better. Why not mix them both together! Add a little smoky mayo to compliment the bacon and some avocado for a cool finish, and you've got yourself the Best. Burger. Ever. Happy grilling!

Ingredients:

- 1 pack ButcherBox ground beef
- 1 pack butcherBox bacon
- 2 Tbls Chipotle paste
- 1 Tbls lime juice
- 1 c your favorite mayo
- 2 avocados peeled and halved
- 1 tsp olive oil
- 1 Tbsp cracked black pepper (burger)
- 1 tsp cracked black pepper (mayo)
- 1 tsp kosher salt
- kosher salt to taste
- Your favorite burger bun or lettuce leaf

The ButcherBox Bacon Burger

 **preparation: 10 min.**

 **cooking: 12 min.**

 **servings: 6**

1. Preheat grill to high heat.
2. Put defrosted bacon in freezer for 15 minutes and then finely chop or pulse in a food processor.
3. Mix 1 Tbsp black pepper, bacon and ground beef together and form into 6 equal patties, about 7 oz each.
4. Combine 1 tsp black pepper, 1 tsp kosher salt, mayo, lime juice and chipotle paste and mix well.
5. Rub avocado with olive oil and a sprinkle of salt and grill face down for two minutes, with a quarter turn after one minute. Set aside and slice when cool.
6. For nice crosshatch marks, rub grill with small amount of oil or cooking spray and place burgers on hottest part. Grill for 4 minutes per side with a quarter turn after 2 minutes. If flare-ups occur due to the cooking bacon, move burger off flame for a moment while flare dies down then continue cooking.
7. Cover burgers loosely with foil and allow them to rest 5 to 8 minutes.
8. Stack your burger, avocado slices and chipotle mayo and enjoy!



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Recipe provided by:

Chef Yankel, ButcherBox Head Chef

Back to Nature: 100% Grass-fed Beef,
Free Range Organic Chicken & Heritage Breed Pork

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ButcherBox bacon is the best damn bacon on the planet. It's uncured and free of sugar, nitrates, antibiotics and hormones.

When it comes to throwing a successful party, starting off on the right note is crucial. And nothing says I'm ready to party like a crisp hunk of candied bacon, especially one that's been flavored with bourbon! These sweet and salty strips of goodness will become a go-to app over and over.

Ingredients:

- 1 pack ButcherBox Bacon
- ¼ c packed light brown sugar
- ¾ tsp chili powder
- 2 Tbls Bourbon

ButcherBox Candied Bourbon Bacon

🕒 **preparation: 2 min.**

🕒 **cooking: 25 min.**

👥 **servings: 10**



1. Preheat oven to 400°F. Line two sheet pans with foil.

2. In a small bowl, combine the brown sugar and chili powder.

3. Arrange the bacon on foil-lined sheet pan and brush with bourbon.

4. Sprinkle chili sugar mix evenly on bacon.

5. Bake 20 to 25 minutes until caramelized and pretty crisp.

6. Transfer bacon to cool wire rack and let cool completely.

7. Cut into Bite size pieces.

8. Can be stored at room temperature for a day or two!

9. Eat and Enjoy!



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Nothing plants the kiss of summer on a bbq get-together like chilled tequila. Add the smokiness of ButcherBox uncured bacon to the mix and you have a cocktail that will change the way you drink.

Ingredients:

- 4 slices ButcherBox bacon
- 3 oz your favorite tequila
- ½ c agave syrup
- ½ c water
- 3 Tbsp fresh basil roughly chopped
- ½ slice jalapeño without seeds
- 2 slices cucumber
- 4 oz fresh lime juice
- 1 Tbsp (Tajin for rim)
- 2 ea basil leaf for garnish
- cubed ice

ButcherBox

Tequila, bacon, and chill

🕒 **preparation:** 10 min.

🍳 **cooking:** 30 min.

👥 **servings:** 2



1. Place bacon on tray and bake in 375°F preheated oven until crispy.

2. Remove bacon from oven and place on paper towel. Gently pat dry to remove excess fat.

3. In a small saucepan, combine agave, water, basil and jalapeño and one slice of cooked bacon, crumbled up.

4. Simmer on low heat for 15 minutes.

5. Strain completely and chill thoroughly.

6. In cocktail shaker add 3 oz tequila, 4 oz lime juice, 4 oz agave syrup mix and cucumber slices and muddle well.

7. Add ice and shake vigorously.

8. Strain over ice and garnish with basil leaf and crumbled remaining bacon.

9. Anyone for some bacon and chill?



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