

CHEF ABBY J'S

Bunless Burger Bites

SERVES: 8

BURGERS:

1 lb ground beef
½ tsp pepper
½ tsp garlic salt
4 oz pepper jack cheese, sliced into 24 pieces
3 oz bacon, cooked and sliced into 24 pieces
12 cherry tomatoes, halved
1 cup leaf lettuce
1 (16 oz) jar Abby J's Sweet Fire Pickles

DIPPING SAUCE:

½ cup mayonnaise
3 tbsp Abby J's
Smokin Hot Sauce
1 tbsp dill relish
½ tsp paprika

OPTIONAL TOPPINGS:

onions, avocados, etc.



1. Preheat the oven to 400°F.
2. In a bowl, combine the ground beef with salt and pepper.
3. Divide the mixture into 24 portions (about 1 tbsp each) and roll into mini meatballs.
4. Place the meatballs on a parchment-lined baking sheet and bake for 15 minutes.
5. Turn the oven off. Add a slice of cheese to each meatball and return the baking sheet to the warm oven for 2 minutes, or until the cheese is melted.
6. While the cheese is melting, whisk together the dipping sauce ingredients in a small bowl. Taste and adjust the spice level if needed.
7. To assemble, slide (in order) a tomato half, pickle, bacon, lettuce, and cheeseburger bite onto a wooden skewer.

CHEF'S NOTES:

1. A serving size is 3 burgers bites and ½ tbsp. of dip.
2. Since there's no bun, these are Keto and make a great party snack.