

Recipe: Wagyu Hatch Chile Bacon Cheeseburgers

Serves: 4

Total Time: 35 minutes

Difficulty: Moderate

Grill: Lynx L36TRF-LP Professional Grill

Ingredients:

- 1½ lbs ground Wagyu beef (80/20 blend)
- Salt and freshly ground black pepper
- 4 fresh Hatch green chiles (or use roasted, peeled chiles)
- 8 slices thick-cut bacon
- 4 brioche buns
- 4 slices sharp cheddar or pepper jack cheese
- 2 tablespoons olive oil or melted butter (for toasting buns)
- Optional spread: chipotle mayo, garlic aioli, or Dijon mustard

Instructions:

1. Preheat the Grill

Ignite the **Trident™ Infrared Burner** on high heat. Allow the grill to preheat for 10–15 minutes to ensure a hot sear zone and even cooking areas.

2. Roast the Hatch Chiles

Place chiles directly over high heat. Char until the skin is blistered on all sides, turning occasionally (about 6–8 minutes). Transfer to a bowl, cover with foil or plastic wrap, and steam for 10 minutes. Peel, seed, and slice into strips.

3. Grill the Bacon

Using the cooler zone of the grill, cook the bacon over indirect heat until crispy, turning occasionally. Drain on paper towels.

4. Form and Season the Patties

Divide the Wagyu beef into four equal patties. Gently shape into rounds and season generously with salt and pepper.

5. Sear the Burgers

Place patties over the **Trident™ burner** for a deep, crusty sear—about 2–3 minutes per side for medium-rare. Move to indirect heat and top with cheese during the last minute of cooking.

6. Toast the Buns

Brush brioche buns with olive oil or butter and place cut-side down on the grill for 1–2 minutes until golden.

7. Assemble the Burgers

Spread your preferred sauce on the buns, layer on the grilled patty, roasted Hatch chiles, crispy bacon, and the top bun. Serve immediately.