

TIM FARMER'S COUNTRY KITCHEN

PEPPER BURGERS

4-5 peppers

1 onion

1 pound hamburger meat

Salt, pepper, garlic

Provolone Cheese

Buns

Sweet & Sour Dip

2 tablespoons chow chow

1/2 tablespoon chili paste



Cook at 425 degrees for 7 min per side, until starts to char. Remove and let cool. Blend together and stir into hamburger. Make patties and season both sides. Smoke 400 degrees for 8 minutes per side, until internal temp reaches desired doneness. Toast buns with melted butter if preferred. Top with provolone cheese and sweet and sour dip and serve.