

Jalapeno Bacon Burgers with Chipotle Mayonnaise

2 lbs ground beef (I used a mixture of 40% venison & 60% pork)

2 finely chopped jalapeno peppers - pith and seeds removed

OPTIONAL: 2 oz cubed cheddar cheese (although that would be primal, not paleo)

1/2 tsp smoked sea salt

1/2 tsp cracked black pepper

1/2 tsp dried minced garlic

Avocado, sliced thin

8 slices of bacon, precooked (I cook mine on a broiler pan in the oven at 400 degrees for 20 minutes for really even cooking)

Chipotle Mayonnaise

1/2 cup [Grapeseed Oil Vegenaise](#)

1 Tbsp Chipotle Tabasco

Mix ground beef and jalapeno peppers by hand in a large bowl and form into 4-6 patties. We like big burgers so I did 4. Then, in a small dish, mix salt, pepper and garlic and sprinkle onto the burgers. Grill until desired done-ness is attained. Place sliced avocado and bacon on top, and top with Chipotle Mayonnaise by mixing the Vegenaise and Tabasco together.