

BIG MAC CRACKED PEPPER BACON SMASH TACOS

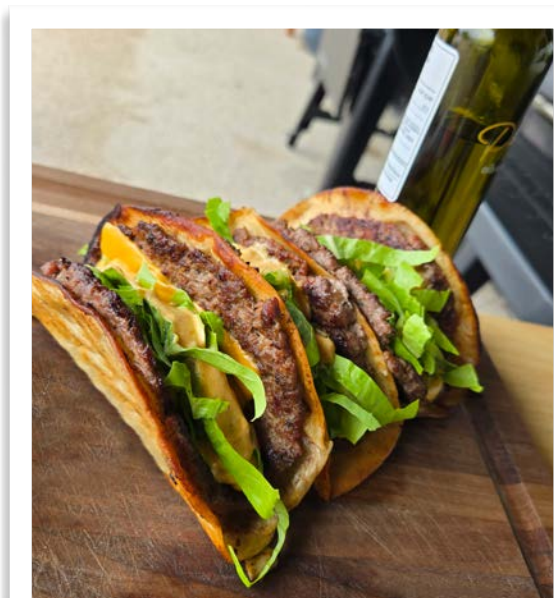
Prep time: 5 mins | Grill Time: 10-12 mins | Grill Temp: 375 F (on the cast iron griddle)

INGREDIENTS:

- 6 Unger Meats Cracked Pepper Bacon Burgers (thawed)
- 6 small/medium Flour Tortillas
- 6 slices Cheese
- Shredded Lettuce
- Big Mac Sauce (see recipe)
- Any other toppings you prefer

DIRECTIONS:

- Preheat your grill or flat top griddle. We used the **Pitboss Cast Iron Griddle**.
- Heat oil on the griddle until quite hot (so you get a sizzle when you toss some water drops on it).
- Smash the thawed Cracked Pepper Bacon Burgers onto each Flour Tortilla.
- Place onto the hot griddle, meat side down. Cook until burgers are fully cooked through.
- Flip over and grill the tortilla side until golden brown.
- Add a slice of cheese onto the meat side of each taco. Cover until cheese is melted
- Remove from the griddle and serve with lettuce, Big Mac sauce and any other toppings you prefer. Enjoy!



BIG MAC SAUCE

- 1 cup + 4 Tbsp Mayo
- 3 tsp Sweet Relish
- 1 Tbsp Yellow Mustard
- 1 tsp White Vinegar
- 1 tsp Onion Powder
- 1 tsp Garlic Powder
- 1 tsp Smoked Paprika
- 2 tsp Sugar

Combine all sauce ingredients and refrigerate until ready to use.

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UNGERMEATS