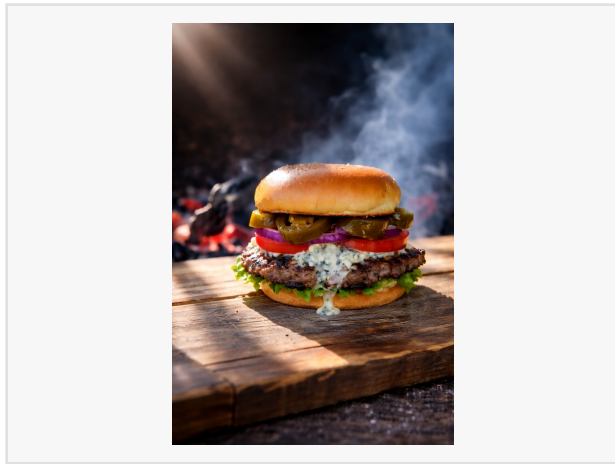


Cowboy Candy Smash in Blue

Ev's Cowboy Candy Smash in Blue is ground Wagyu burger pressed into fresh cracked Tellicherry Peppercorn and served with Mason's Brand Candied Jalapenos, Tomato and Red Onion, with a rich Gorgonzola.



Ingredients

- 1 shake of Gunslinger
- Smoked Bacon
- 2 - 1/4 in. slice Tomato
- 1 tbsp fresh cracked Tellicherry Peppercorn
- 1 - 1/4 in. slice Red Onion
- 1/2 lb ground Wagyu
- Salt to taste (pinch)
- 2 tbsp Gorgonzola
- 2 tbsp Mason's Brand Candied Jalapeno
- 1 Brioche Bun

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Instructions

Ev's Cowboy Candy Smash in Blue

This baby is sophisticated in profile but easy to make. It combines rich Blue Cheese with Fresh Cracked Pepper and Mason's Brand Candied Jalapeno for one heck of a flavor bomb!

Instructions

1. Make your 8oz Wagyu burger patty and press into fresh cracked peppercorn. Smash to 1/2 in. on the griddle. Pre-smash if grilling over fire 2. Toast your bun with butter. (Real butter) 3. Grill to 140 deg internal temperature. Hit it with a shake of Mason's Brand Gunslinger or a pinch of salt. 4. Place lettuce on bottom of toasted Brioche

Mason's Brand

Recipe Card

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bun add the Burger, Cheese, Tomato, Onion, Candied Jalp and if you want to go overboard.. Add Smoked Bacon!

Pro Tips

- Buy good meat.
- Add Smoked Bacon to go overboard!
- Brioche buns work well, but classic sandwich buns are great too.
- Cook hot and fast.
- Season with Mason's Brand Gunslinger
- Make enough to share.