

BARBEQUE Bacon BURGER

Ingredients

1600105	4 Burger patties
0626150	Salt
1448281	Freshly ground black pepper
1562305	6 Slices thick-cut slab bacon, split in half crosswise
2003929	1 Red onion, cut into 1/4-inch-thick rings
1404136	1/2 cup Barbecue sauce
1532308	4 Slices American cheese
1649391	4 Sturdy burger buns

Directions

1. Season burger patties generously with salt and pepper and set aside.
2. Place patties on grill or flat top
3. Place bacon on flat top or griddle and cook. Place sliced slabs of onion on grill and cook until tender.
4. Grill patties until well charred then flip patties and brush with sauce. Cook on second side until well charred, about 2 minutes longer and brushing with sauce occasionally. Flip burgers again, transfer to cooler side of grill, brush with more sauce, and continue to cook, brushing with sauce occasionally, until patty registers 125°F to 130°F on an instant read thermometer for medium rare, about 5 minutes total, or 135°F to 140°F for medium, about 6 minutes total. Top each burger patty with 1 slice cheese, and then transfer to the flat top or griddle.
5. Brush bacon with barbecue sauce and cook over grill for about 1-2 minutes. Place bacon on top of the American cheese and then add slices of onions.
6. Toast buns directly over hot side of grill until browned, about 30 seconds.
7. Place bottom buns on a cutting board. Transfer patty/bacon/onions to bottom bun. Brush top bun with barbecue sauce and close sandwich. Serve.

