



## DB “JUICY LUCY” STUFFED BURGER

**PREP TIME:** 15 MINUTES

**COOK TIME:** 20 - 25 MINUTES

**SERVES:** 4

### INGREDIENTS:

2 lbs. ground beef (80%/20%)

1 lb. bacon, chopped

1 medium onion, chopped

½ lb. good melting cheese (American or Velveeta), diced

Salt & pepper

4 burger buns

Toppings of your choice such as lettuce, tomato, onion, pickles, special sauce

### DIRECTIONS

1. Over medium heat sauté chopped bacon until rendered & crispy, about 5-6 mins.
2. Move bacon to paper towel lined plate to drain & cool reserving 1 tablespoon of fat.
3. Sauté chopped onion in reserved bacon fat until translucent, about 3-4 minutes.
4. In a medium mixing bowl, combine diced cheese, sautéed onion and crispy bacon stirring together gently. Divide into 4 equal portions.
5. Form 8 4oz. patties with ground beef. Top four patties with bacon/cheese mixture.
6. Working one at a time, stack the second patty on top of the first and pinch the sides closed. After pinching, round out the edges by cupping the sides to form a nice, even patty.
7. Grill covered over direct, medium-high heat (about 375°F to 425°F) until dark grill marks appear, 3 to 4 minutes per side. Let the cooked patties rest in a warm place while you toast the buns on the grill.
8. Place a patty on each bun bottom, add toppings of your choice, and close with the bun top.

