

Bacon, Egg, and Cheeseburger Recipe

★★★★★



4 servings



10 mins

INGREDIENTS

- 1 lb ground chuck
- Dusted Seasoning
- 4 oz of shredded cheddar cheese
- 6 pieces of bacon
- 4 eggs
- 2 Roma tomatoes
- ¼ red onion
- Ketchup
- Mayo
- Sesame seed brioche buns
- Butter Lettuce

DIRECTIONS

1. Preheat your oven and cook your bacon according to the package instructions. If you buy your bacon fresh from the butcher and it doesn't come with instructions, then I recommend 400 deg for 15 minutes.
2. Slice your tomatoes and onion into thin slices
3. Heat your grill to medium-high heat and start prepping your burgers by shaping them into 4 even patties.
4. Dust your burger patties generously with Dusted Seasoning, and throw them on the hot grill. Since we are frying eggs for these burgers I like using a flat-top grill and the Blackstone happens to be my favorite!
5. Cook the burgers for 3 minutes on each side and when you have 1 minute left on the final side add your shredded cheddar cheese, close the lid, and let it melt. If you don't have a lid to your grill you can always put a dome over your burgers to help melt the cheese. This can be a metal mixing bowl, a pot, or anything that is heat resistant that will fit on top. You can add a little water to the flattop as well to help "steam" the cheese
6. Take your burgers off the grill and let them rest for 3-4 minutes. While resting your burgers crack all four of your eggs onto the flattop and let them cook on medium heat. If you like toasted buns, this would be a good time to add them alongside the eggs.

7. Close the lid (or use that dome) to cook the eggs through without flipping them. Let the eggs cook for 3 minutes then take them off the flat top and set them on paper towels to collect any moisture.
8. Assemble your burgers in this order from the bottom bun to the top: ketchup, lettuce, onions, tomato slices, burgers, bacon, fried egg, then mayo on the top bun and close your burgers.
9. For the best flavor serve them piping hot and smash down on the top of the burger to get that gorgeous egg yolk flavor to spread across the burger.