



GROUND BEEF

Bacon, Onion, and Cheese Stuffed Burger

Prep Time: 15 minutes
Cook Time: 20 minutes
Total Time: 35 minutes
Servings: 4

INGREDIENTS

1 ½ pounds Grass Run Farms® Ground Beef
1 clove garlic, minced
1 teaspoon hot sauce (Recommended: Frank's Red Hot)
Salt and freshly ground black pepper
4 strips bacon, diced
½ onion, chopped
1 cup grated sharp Cheddar
4 burger buns
Lettuce, tomato, pickles for garnish

PREPARATION

1. Preheat grill to medium.
2. In a bowl combine grass fed ground beef, garlic, hot sauce, salt and pepper, to taste, being careful not to over mix.
3. Warm a skillet over medium heat and fry bacon until crispy. Remove to a paper towel-lined plate to drain.
4. Keep heat on skillet and fry a pinch of the beef in the bacon fat to test seasoning. Adjust seasoning, if needed, then form 8 even thin patties, about 1/2-inch thick and set aside.
5. Saute onions in bacon fat in skillet until tender, 5 minutes.
6. Place onions and bacon in a bowl with cheese. Form a spoonful of bacon-cheese mixture into a ball, then place in the center of 4 patties. Top each with another patty and seal the edges.
7. Grill burgers over medium-high heat, flipping once until desired doneness is reached, approximately 4 minutes each side for medium. *Alternative: In a medium skillet over medium-high heat, sear the burgers 4 minutes on each side.*
8. Serve in buns with garnishes.

Recipe Courtesy of Grass Run Farms
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