



Bacon Cheese Burgers

Serves 6 / 25 mins

Ingredients

6 Wonder® Bacon Cheddar hamburger buns

3 pounds ground beef

1 teaspoon Kosher salt

½ teaspoon of freshly ground black pepper

4 dashes Worcestershire sauce

6 slices Cheddar cheese

6 slices cooked bacon, halved

6 pickles sliced or to taste

2 tomatoes sliced or to taste

6 outer letaves of Romaine lettuce or to taste

Optional: Ketchup, relish, mustard, BBQ sauce, mayonnaise



Directions

 Prep time **10m** | Cook **15m** | Ready in **25m**

- 1** Place the beef into a medium mixing bowl. Add the Worcestershire, salt, and pepper. With clean hands, mix the meat well. Divide the meat into 6 equal portions. Form each portion loosely into a 3/4-inch-thick burger and make a deep depression in the center with your thumb. Set aside.
- 2** Heat your BBQ or gas grill to high heat.
- 3** Allow each to cook about 4 minutes on the first side, flip them and place a slice of cheddar on to melt. Allow to cook for an additional 3 minutes or until cheese is melted.
- 4** When the patties are done, place them on the base the halved Wonder® Bacon Cheddar hamburger buns. Top each with 2 pieces of the bacon and all other additional toppings.
- 5** Serve immediately and enjoy!