

Spicy & Smoky Candied Bacon Burger

PREP TIME: 10 MINS

COOK TIME: 20 MINS

TOTAL TIME: 30 MINS

SERVINGS: 2

WINE PAIRING: 2019 CABERNET SAUVIGNON

INGREDIENTS

Burger:

- 1 lb ground beef
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 teaspoon pepper
- 1 tablespoon Worcestershire
- 2 thick slices Monterey Jack Cheese
- 2 pretzel buns

Onion Straws:

- 1 large yellow onion cut into 1/4
- 1 cup flour
- 2 teaspoons salt
- 2 teaspoons paprika
- 2 teaspoons oregano
- Vegetable oil for frying

Bacon:

- 4-5 slices thick cut bacon
- 1/3 cup brown sugar

INSTRUCTIONS:

1. Start the bacon. Preheat a grill on high heat. Lay out your bacon on a piece of aluminum foil and sprinkle with dark brown sugar, 2-3 tablespoons per slice. Add the aluminum foil to the grill and turn temperature down to medium- low. Cook for 15 minutes. Carefully remove from the foil onto the grill rack. Continue cooking for another 5-6 minutes, until crisp. Cut each piece in half.
2. Onion straws: In a large ziplock bag, combine the flour, oregano, salt and paprika. Beat the egg in a small bowl. Working a few at a time, Dip the onion into the egg, let the excess drip off, and place in the flour bag. Seal and shake to coat. Heat 1" oil in a pan (I used a cast iron skillet) to 350. Working in batches, fry the onion straws to golden brown, 3-4 minutes. Remove to a bowl lined with paper towels.
3. Shape the ground beef into two patties about 1" thick, handling it as little as possible. Combine the salt, pepper, garlic powder and onion powder in a small bowl, stir to combine, and season the burgers. Use your thumb to make a dimple in the center of each patty, and sprinkle each with 1 tablespoon Worcestershire.
4. Raise your temperature back to medium high. Add your patties to the grill and cook for about 5 minutes. Flip and cook for another 5 minutes, until the temperature is around 150F. Place your bun, cut side down on the upper rack of your grill (or away from direct heat). Add your cheese slice to the burger and cook until the cheese is melted and the temperature has reached 160F. Remove all from grill.
5. Assemble your burger- bottom bun, burger, 3-4 pieces of candied bacon, and a handful of onion straws. Spread a couple tablespoons of Special Sauce on the top bun and top off your burger.

