



Beef Bacon Breakfast Burger

Serves 2

- 1 Pound Ground Beef
- 3 Strips Beef Bacon, Chopped
- 1 Medium Yellow Onion, Sliced
- 1/4 Cup Maple Syrup
- 8 Tablespoons Olive Oil, Divided
- 2 Eggs
- 2 Slices Colby Jack Cheese
- 2 Leaves Bibb Lettuce
- 1/4 Cup Mayo
- 3 Tablespoons Sriracha
- Sesame Seed Buns
- Kosher Salt and Fresh Ground Black Pepper

To Serve

- Steak Fries or Hash Browns

Preparing The Meal

Start by placing your ground beef in a large bowl. Roughly chop the slices of beef bacon, and add them to the ground beef. Use your hands to combine the bacon and ground beef, but do not overwork the meat. Gently form two equal sized patties, about 1/2" to 1" thick (you want them to just barely hold together), and set aside.

Add two tablespoons of olive oil to a pan over medium heat, and heat the oil until shimmering. Thinly slice a medium yellow onion, and add to the pan. Stir the onions to coat with oil. Spread the onions out evenly over the pan and let cook, stirring occasionally. Cook the onions for about 10 minutes, until they have started to caramelize. Add in the maple syrup, and stir to coat the onions. Season with salt and pepper. Cook until the mixture has thickened and the liquid has reduced by half stirring often, about 10 minutes (be careful to not let the onions and syrup burn). Transfer the onions to a bowl.

Place a cast iron pan over medium-high heat. Add two tablespoons of olive oil, and heat until shimmering. Season the outside of your burger patties with salt and pepper. Place the two patties into the hot pan and cook without disturbing for 3 to 5 minutes. Flip the burgers, and grind black pepper over them. Next spoon some of the maple caramelized onions on each burger. With about 90 seconds to go on the second side, lay the cheese on top of the onions and cover the pan until the burgers ready. During the last 90 seconds of the burgers cook time, toast the buns using your preferred toasting method. When the burgers are done, move the them and buns to a plate to allow the meat to rest for 5 minutes.

While the burgers are resting, heat 4 tablespoons of oil in a non stick pan. When the oil is hot, crack two eggs into the pan. Cook the eggs for 1 minute undisturbed. Once the bottom of the egg has set, and the edges are crispy, you will begin basting the eggs with hot oil. To do this tilt the pan to allow the oil to collect along the edge. Using a spoon, begin scooping hot oil and pouring it over the top of each egg. Do this until the whites have completely set, and you still have a runny yolk. When the eggs are done remove them from the pan and set on a plate. Next, thoroughly combine the mayo and sriracha in a small bowl. Season with salt and pepper to taste.

To assemble the burger start by smearing the sriracha mayo on the bottom bun. Next, place the burger with onions and cheese on top of the mayo. Gently set the egg on top of the burger, and top with the bibb lettuce and the top bun. When ready to eat, press the top bun to crack the egg yolk and eat immediately.