



**GRILLED BACON BURGERS
WITH CARAMELIZED ONION**

Serves 4

Martin's Sandwich Potato Rolls are our favorite hamburger buns, and Oscar Mayer Naturally Hardwood Smoked Bacon is our favorite thin-sliced bacon. Be gentle when shaping the patties, taking care not to overwork the meat, or the burgers will become dense. Serve the burgers with lettuce and tomato, if desired.

- 8 slices bacon**
- 1 large onion, halved and sliced thin**
Salt and pepper
- 1½ pounds 85 percent lean ground beef**
- 4 ounces blue cheese, crumbled and chilled (1 cup) (optional)**
- 4 hamburger buns, toasted**

1. Process bacon in food processor to smooth paste, about 1 minute, scraping down sides of bowl as needed. Cook bacon in 12-inch nonstick skillet over medium heat until lightly browned in spots but still pink (do not cook until crispy), about 5 minutes, breaking up pieces with spoon. Drain bacon in fine-mesh strainer set over bowl. Transfer bacon to paper towel-lined plate and let cool completely. Reserve bacon fat.
2. Add 2 tablespoons reserved fat to now-empty skillet and heat over medium heat until shimmering. Add onion and ¼ teaspoon salt and cook

until well browned, about 20 minutes. Transfer to bowl and set aside.

3. Spread beef in even layer in rimmed baking sheet. Sprinkle bacon, 1 teaspoon pepper, and ⅛ teaspoon salt over beef. Gently toss with 2 forks to combine. Divide beef mixture into 4 equal mounds. Gently shape each mound into ¾-inch-thick patty about 4½ inches in diameter. Using your fingertips, press center of each patty down until about ½ inch thick, creating slight divot. (Patties can be covered and refrigerated for up to 24 hours.)

4A. FOR A CHARCOAL GRILL: Open bottom vent completely. Light large chimney starter filled with charcoal briquettes (6 quarts). When top coals are partially covered with ash, pour evenly over grill. Set cooking grate in place, cover, and open lid vent completely. Heat grill until hot, about 5 minutes.

4B. FOR A GAS GRILL: Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Leave all burners on high.

5. Clean and oil cooking grate. Season patties with pepper. Cook patties divot side down, uncovered, until browned, about 3 minutes. Flip patties and top each with ¼ cup blue cheese, if using. Cover and continue to cook until burgers register 125 degrees (for medium-rare) or 130 degrees (for medium), about 2 minutes longer. Transfer burgers to buns, top with onion, and serve.