



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 leaves of Romaine lettuce or to taste
- Optional: Ketchup, relish, mustard, BBQ sauce, mayonnaise



Directions

 Prep Time: **10 minutes** | Cook Time: **15 minutes** | Total Time: **25 minutes**

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 $\frac{3}{4}$ -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!