

# Cheesy Bacon Wrapped Burger



This juicy burger is the only way you'll eat them from now on. It is truly the best burger you'll ever eat!

<b>Course</b>	Sandwiches & Wraps
<b>Cuisine</b>	American
<b>Prep Time</b>	15 minutes
<b>Cook Time</b>	20 minutes
<b>Servings</b>	4 servings
<b>Calories</b>	1428kcal
<b>Author</b>	Mackenzie Ryan

## Ingredients

- 2 pound 80/20 ground beef
- 2 Tablespoon Worcestershire
- salt and pepper to taste
- 24 ounces hardwood smoked bacon
- 4 ounces cheddar cheese cut into 1/4" thick pieces
- brioche buns toasted on the grill.
- 2 red onion
- lettuce
- mayonnaise

## Instructions

1. Preheat the grill.
2. In a large bowl mix together the ground beef, salt, pepper, and Worcestershire sauce. Split it into four equal sized flat patties.
3. Weave four bacon strips together and place one patty down in the middle. Push two slices of cheddar cheese into the middle of the patty and place the second patty on top. Pinch together the outside edges then use your hand to flatten the burger. Weave the bacon around the burger.
4. Place the bacon wrapped burger loose end side down on the grill and cook for about 5-8 minutes or the until the bacon is golden brown and crispy. Repeat and flip to the other side.\*
5. Remove from the grill and let rest for 5 minutes until serving on brioche buns loaded with mayonnaise, lettuce, and red onion.

## Notes

- *The burger is done when the bacon on the side of the burger is cooked to at least a chewy light brown. If you're worried about overcooking the top and bottom, try grilling the burgers briefly on each side, it's pretty sturdy.*

## Nutrition

Serving: 1 serving | Calories: 1428kcal | Carbohydrates: 9g | Protein: 68g | Fat: 122g | Saturated Fat: 46g  
| Cholesterol: 303mg | Sodium: 1540mg | Potassium: 1125mg | Fiber: 1g | Sugar: 3g | Vitamin A: 347IU  
| Vitamin C: 5mg | Calcium: 275mg | Iron: 6mg

Cheesy Bacon Wrapped Burger <https://www.foodabovegold.com/cheese-stuffed-bacon-wrapped-burger-recipe/>