

Pineapple Bacon Burger

A Hawaiian twist on an American classic!

- Servings - 6
- Prep time - 10 minutes
- Cook time - 12 to 15 minutes

Ingredients

- 2 pounds ground beef
- 1/2 cup barbeque sauce
- 1/4 cup dried bread crumbs
- 6 strips of bacon
- 6 slices of pineapple
- 6 hamburger buns

Protocol

1. In a large mixing bowl combine with your hands the ground beef, barbecue sauce, and bread crumbs.
2. Divide the mixture into six equal parts and form patties with your hands (about 1 inch in thickness). Season patties with a pinch of salt and pepper each.
3. Fire up your grill, griddle or pan, cook the patties 6 to 8 minutes a side or until no longer pink in the middle.
4. While patties are grilling, fry up the bacon on the side until crispy.
5. Assemble burger with bun, patty, pineapple slice and bacon. Add more barbecue sauce for more flavor.
6. Serve and enjoy!