

Fresh Ground Bacon Burgers

makes 5 quarter pound burgers

1 pound beef chuck roast

1/4 pound bacon

salt and pepper

Grind the beef and bacon with a course grinding plate. Lightly toss to mix meat. If you do not have a grinder, ask your butcher to grind it for you or buy ground beef and finely mince the bacon.

Form the meat into 5 patties. Be gentle with the meat, pressing it just enough so that it holds together.

Heat your grill to high. Salt and pepper the burgers to taste. Grill on high heat for 4 minutes or so on the first side, until the bottom is browned. Flip and cook for an additional 4 minute or so until done. Cook these burgers to medium or more- rare bacon is not good. Do not worry about the burgers being dry, the bacon keeps them very moist.

Serve with Homemade Burger Buns and your favorite toppings, perhaps some [Chipotle Mayo](#). Blue cheese or gorgonzola is highly recommended!!!