



Beef and Bacon Burger, with Harrington's Streaky Bacon

There's evidence that ancient Romans were making burgers back in the 4th Century. Others say it was a cook in a small Texas town that popped a Hamburg steak between two slices of bread. There are good burgers and there are great burgers. The secret is to use the best ingredients, like top quality premium mince and Harrington's Streaky Bacon which is delicious and has no added water so it won't shrink and adds loads more flavour to your burger.

Equipment

- Barbecue

Ingredients

- 4 burger buns (preferably a Brioche dough)
- 8 rashers of Harrington's Streaky Bacon
- 600g premium mince
- 4 Lettuce leaves (Preferably Iceberg)
- 4 gherkins
- 1 beefsteak tomato
- 4 slices cheese (preferably Jarlsberg)
- Garlic aioli and tomato relish

Directions

1. Divide mince into 4 equal sized patties and place onto a plate.
2. Place the beef patties on a barbecue grill to cook. Turn the patties after 4-5 minutes and lay a slice a cheese on each burger so it melts when the other side is cooking. When cooked to your liking, Medium to Medium Rare preferably slightly pink, set aside and keep warm.
3. Cook the bacon on the barbecue, turning after a couple of minutes. Remove when crispy and set aside.
4. Brush the buns with olive oil and grill both sides so they are slightly crispy.
5. Sauce both buns place the lettuce on the bottom to catch any meat juices, and then add the tomato, meat Pattie, gherkin, and bacon to serve the burger.
6. Enjoy.