

RED, WHITE & BLUEBERRY BACON BURGER

INGREDIENTS:

BLUEBERRY COMPOTE

- 1 ½ cups fresh blueberries
- 2 tbsp water
- 2 tbsp sugar
- 1 ½ tsp lemon juice
- Pinch of sea salt

BURGERS

- 4 ¼ lbs beef patties
- 2 brioche buns, toasted
- 4 pieces of bacon, cooked
- 4 provolone cheese slices
- ½ red onion, thinly sliced into rounds
- 2 cups arugula
- Salt and pepper to taste

DIRECTIONS:

Preheat the grill to 350°F.

In a small pot, whisk together the blueberry compote ingredients and bring to a boil. Reduce heat and simmer until thickened (about 15 minutes), stirring occasionally.

Season both sides of each beef patty with salt and pepper. Place patties on a greased grill and cook on each side for 3 minutes (6 minutes total). In the last minute of cooking, add a cheese slice to each patty to melt on top.

To assemble the burger, place ½ cup of arugula on the bottom bun. Next add one patty topped with a bacon slice. Then add another patty followed by another bacon slice, red onion, a generous spoonful of blueberry compote and the top bun.



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PREP: 5 MIN | COOK: 15 MIN | SERVES 2