

BBQ Bacon Cheese-Stuffed Burgers

These **BBQ Bacon Cheese-Stuffed burgers** (Also known as a “Juicy Lucy” Burger - a Midwestern favorite!), are basically an inside-out cheeseburger that will knock your socks off! Our version is made with **Steakhouse Elite Kobe Beef Burgers** stuffed with sharp Cheddar and sautéed onions inside, creating a gooey, melted center. They are grilled to perfection and topped with crispy bacon, sautéed onions and BBQ sauce served on a toasted bun with lettuce and tomato, served with BBQ chips and an ice cold beer on the side.

Ingredients:

8 slices thick center-cut bacon
1 medium sweet onion, diced
4 **Steakhouse Elite Kobe Beef Burgers**
1 cup shredded cheese (sharp cheddar)
Kosher salt, to taste
Freshly ground black pepper, to taste
1-2 tablespoons olive oil
½ cup BBQ sauce
4 slices tomato
4 lettuce leaves
Sliced dill pickles
4 hamburger buns, toasted
BBQ Chips, for serving
Ice cold beer, for serving

Instructions:

In a large skillet, cook bacon over medium-low heat until crispy and cooked through to your liking. Drain the bacon on paper towels, reserving a tablespoon of bacon fat in the pan.

Turn the heat up to medium and cook the onions in the same pan until lightly golden brown, about 8-10 minutes. Set aside while grilling the burgers.

Preheat a grill or large grill pan to medium-high. Meanwhile, cut each burger in half and top 4 burgers with ¼ cup shredded cheese and 1-2 tablespoons of onion, leaving a border around the edge of the patties. Top with another patty and seal the burgers by pressing edges together. Season the burger patties with salt and pepper to taste.

Brush or spray the burgers with the olive oil and grill for about 4-5 minutes per side until burger is cooked through medium (adjust time for desired temperature).

Add lettuce and tomato to the bottom of the bun and top the burgers with BBQ sauce, pickles, and bacon. Serve with BBQ chips and an ice cold beer (if desired) on the side.

Serves 4.