



Gouda-Bacon Burger with Orange Marmalade & Caramelized Onions

Prep: 30 minutes

Grill: 8 minutes • Serves: 4

- 1 small yellow onion, sliced into ¼-inch-thick rings
- 2 tablespoons unsalted butter
- 4 slices smoked bacon
- 1½ pounds ground chuck
- ¾ teaspoon salt
- ¾ teaspoon ground black pepper
- 4 (1-ounce) slices Gouda cheese
- 4 brioche buns
- ¼ cup mayonnaise
- 2 cups spring mix greens
- ¼ cup orange marmalade

1. In large skillet, cook onion in butter over medium heat 18 minutes or until onion is golden brown and tender, stirring occasionally; keep warm.

2. Meanwhile, in separate large skillet, cook bacon over medium heat 12 minutes or until crisp, turning occasionally. Transfer bacon to paper towel-lined plate to cool; cut slices crosswise in half.

3. Prepare outdoor grill for direct grilling over medium heat. In large bowl, gently mix ground chuck, salt and pepper until well blended but not overmixed. Form mixture into four ½-inch-thick patties.

4. Place burgers on hot grill rack; cover and cook 8 to 10 minutes or until internal temperature reaches 160°, turning once. About 2 minutes before burgers are done, top burgers with bacon and cheese, and place buns, cut side down, on hot grill rack; cook 2 minutes or until cheese is melted and buns are toasted.

5. Spread bottom halves of buns with mayonnaise; top with spring mix, burgers, marmalade, caramelized onions and top buns.

Approximate nutritional values per serving: 630 Calories, 48g Fat (27g Saturated), 147mg Cholesterol, 1013mg Sodium, 26g Carbohydrates, 1g Fiber, 34g Protein

Chef Tip

Try stirring chopped fresh herbs such as basil, chives or rosemary into the mayonnaise for a little extra flavor.