



cara price

JUICY BACON BURGERS

INGREDIENTS

- 2 pounds lean ground meat
- 4 slices, cooked, crispy bacon
- 1/4 cup green onions, coarsely chopped
- 2 tablespoons steak seasoning
- 1 tablespoon dried basil
- 1 tablespoon avocado oil

DIRECTIONS

preheat an outdoor grill to 600°

place bacon & green onions in a food processor & pulse several times to get it finely chopped.

mix meat, bacon, green onions & all other ingredients in a large bowl until well combined.

divide meat evenly into 6 sections & shape into hamburger patties.

grill to desired doneness. about 3-4 minutes per side should give you a burger cooked to medium temperature. adjust time as desired.

allow meat to rest a few minutes before serving.