



Chef John39s Grilled Bacon Meatloaf Burgers

Oscar · 29/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 20 mins

Description

I love meatloaf but not as much as I love meatloaf sandwiches In fact Ill make a meatloaf just for the leftovers Ill fry the cold slice in a buttered pan until hot and crusty and enjoy it on toast with ketchup This recipe is basically that plus bacon in burger form

Ingredients

- - 1 large egg
- beaten - 1 tablespoon ketchup - 2 teaspoons Worcestershire sauce - 1 teaspoon kosher salt - 1 teaspoon freshly ground black pepper - 1 teaspoon brown sugar - ½ teaspoon onion powder - ¼ teaspoon garlic powder - pinch dried thyme - cayenne pepper to taste - ¼ cup plain bread crumbs - ? cup chopped cooked bacon - 1 pound ground chuck beef (85% lean)

Instructions

1. Whisk egg
 2. ketchup
 3. Worcestershire sauce
 4. salt
 5. brown sugar
 6. onion powder
 7. garlic powder
 8. thyme
 9. and cayenne pepper together in a bowl. Add breadcrumbs and chopped cooked bacon. Crumble in the ground beef. Mix with your fingers until bacon and breadcrumbs are distributed evenly. Form mixture into 4 burgers with your wet hands. Cover with plastic wrap and refrigerate until chilled thoroughly
 10. about 3 hours. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Place burgers on the grate and cook
 11. turning occasionally
 12. until firm and cooked to your desired doneness. An instant-read thermometer inserted into the center should read between 145 and 150 degrees F (63 degrees C). Let burgers rest for a few minutes before serving.
- Chef John Recipe Tip You can also pan-fry these burgers to get a nice even crust.