

## Peppermint Hot Chocolate Bacon Cheeseburger Sushi: A Festive Flavor Explosion

Prepare to surprise your taste buds with this wild, festive fusion dish:



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb ground beef ?
- 4 strips of cooked bacon, chopped ?
- 1/2 cup shredded cheddar cheese ?
- 2 tablespoons mayonnaise ?
- 1 tablespoon ketchup ?
- 1 teaspoon Dijon mustard ?
- 4 sheets of nori (seaweed) ?
- 1 cup cooked sushi rice ?
- 1/2 teaspoon crushed peppermint candy ?
- 1/4 cup hot chocolate mix ?
- 1 tablespoon sesame seeds ?

#### Instructions:

**Cook the Beef:** Heat a skillet over medium heat and cook the ground beef until fully browned. Season with salt, pepper, and a pinch of hot chocolate mix for a subtle sweetness.

**Combine with Bacon & Cheese:** Stir in chopped bacon and shredded cheddar cheese, letting the cheese melt into the beef mixture. Remove from heat and set aside.

**Prepare the Nori and Rice:** Lay out the nori sheets on a flat surface. Spread a thin, even layer of cooked sushi rice over each sheet.

**Assemble the Rolls:** Spread the beef and bacon mixture evenly over the rice. Drizzle with mayonnaise, ketchup, and Dijon mustard for that burger-inspired flavor.

**Roll the Sushi:** Using a sushi mat or your hands, carefully roll each nori sheet tightly into a cylinder. Press firmly to ensure the roll holds its shape.

**Slice and Garnish:** Slice the rolls into bite-sized pieces. Garnish with crushed peppermint candy and sesame seeds for an unexpected and festive twist.

**Serve:** Serve the sushi chilled or at room temperature. Enjoy this sweet-and-savory holiday fusion with friends and family!

**Pro Tips for a Perfect Roll:**

**Sticky Rice:** Ensure your sushi rice is slightly sticky to hold the roll together.

**Balance the Peppermint:** Use just a light sprinkle of peppermint candy for a subtle festive note.

**Customize the Sauce:** Add a drizzle of BBQ sauce for a smoky flavor variation.

**Why This Recipe is a Holiday Showstopper:**

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11. Why This Recipe is a Holiday Showstopper: This Peppermint Hot Chocolate Bacon Cheeseburger Sushi isn't just food-it's a culinary adventure! Perfect for holiday parties, it's a dish that surprises and delights with its bold flavors and creative presentation.
12. Tried this recipe? Let me know how it turned out in the comments, and don't forget to check out more inventive ideas on I Wuv Cooking.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/peppermint-hot-chocolate-bacon-cheeseburger-sushi-a-festive-flavor-explosion/>