

Bacon Strawberry Shortcake Burgers: The Wildest Sweet-Savory Combo You'll Ever Try

part BBQ, part dessert, and 100% unforgettable



OVEN
425°F

TIME
7 min

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INGREDIENTS

2 cups all-purpose flour
1/3 cup sugar
1 tbsp baking powder
1/2 tsp salt
1/2 cup cold butter, cubed
3/4 cup milk
1 cup chopped strawberries

1/4 cup sugar
1 lb ground beef
8 strips bacon

Salt and pepper, to taste

Whipped cream (store-bought or homemade)

? Ingredient Notes & Swaps:

Swap ground beef for turkey or a plant-based burger for a different twist.

Use store-bought biscuits for a shortcut, but homemade gives the best flavor and texture.

Add a drizzle of balsamic glaze or a sprinkle of fresh basil for a gourmet finish.

??? Step-by-Step Instructions:

1. Make the Strawberry Compote:
2. Cook the Bacon:
3. Bake the Biscuits:
4. Grill the Burgers:
5. Assemble the Burgers:
6. Serve Immediately:

? Tips for Success:

Don't skip the whipped cream-the creamy, cool sweetness brings the whole burger together.

Make the biscuits and compote ahead of time to streamline assembly.

Let guests customize theirs with optional toppings like arugula, goat cheese, or hot honey.

? Pairings & Serving Suggestions:

Crispy sweet potato fries

A tart lemonade or fruity rosØ

For an all-out quirky menu, serve with: This

Grasshopper Pie

Beer Cheese Dip

Jolly Rancher Edible Shot Glasses

How I Turned a Classic Sandwich Into the Ultimate

Cheesy Hot Dip

Dorito Casserole

DIRECTIONS

1. **Make the Strawberry Compote:** In a saucepan, combine chopped strawberries and 1/4 cup sugar. Simmer over medium heat for 5-7 minutes until soft and syrupy. Set aside to cool.
2. **Cook the Bacon:** Fry bacon strips until crisp. Drain on paper towels.
3. **Bake the Biscuits:** In a large bowl, combine flour, sugar, baking powder, and salt. Cut in cold butter until the mixture resembles coarse crumbs. Stir in milk just until dough forms.
4. **Turn dough onto a floured surface.** Roll to 3/16-inch thickness and cut into rounds. Place on a parchment-lined sheet and bake at 425°F for 12-15 minutes, or until golden brown.
5. **Grill the Burgers:** Form ground beef into patties and season with salt and pepper. Grill over medium heat for about 4-5 minutes per side, or until cooked to your desired doneness.
6. **Assemble the Burgers:** Slice biscuits in half. On the bottom half, layer a burger patty, a strip of crispy bacon, a spoonful of strawberry compote, and a small dollop of whipped cream. Top with the other biscuit half.
7. **Serve Immediately:** Serve warm, with napkins-and maybe a little disbelief-on the side.
8. **? Tips for Success:** Don't skip the whipped cream-the creamy, cool sweetness brings the whole burger together.
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10. Let guests customize theirs with optional toppings like arugula, goat cheese, or hot honey.
11. ? Pairings & Serving Suggestions: This burger is the star of any bold brunch or summer grill party. Pair it with:
12. Crispy sweet potato fries
13. A tart lemonade or fruity rosØ
14. For an all-out quirky menu, serve with: This Grasshopper Pie
15. Beer : Cheese Dip
16. Jolly : Rancher Edible Shot Glasses
17. How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip
18. Dorito : Casserole
19. ? Storage & Make-Ahead Tips: Biscuits can be baked a day in advance and stored in an airtight container.
20. Strawberry compote lasts up to 5 days in the fridge.
21. Burgers and bacon should be cooked fresh for best texture, but leftovers reheat well.
22. ? More Recipes You'll Love: Try more ChefManiac flavor-bomb favorites:
23. This : Grasshopper Pie Is My Favorite No-Bake Dessert with a Mint Chocolate Twist
24. These : Jolly Rancher Edible Shot Glasses Are My Favorite Party Treat with a Twist
25. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut

SWAPS & NOTES

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