

## Get Ready to Grill: The Irresistible BBQ Bacon Mac 'n' Cheese Burger

Are you ready to take your burger game to the next level? This



**TIME**  
**4-5 min**

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### INGREDIENTS

- 1 lb ground beef
- 1 cup cooked macaroni and cheese
- 1/2 cup cooked bacon, chopped
- 1/4 cup BBQ sauce (plus extra for serving)
- Salt and pepper to taste
- Burger buns for serving

### DIRECTIONS

- 1.** Prepare the : Beef: In a large bowl, combine the ground beef with salt and pepper. Mix well to ensure the seasoning is evenly distributed.
- 2.** Form the : Patties: Divide the beef mixture into four equal portions and shape each portion into a patty. Make a small indentation in the center of each patty to hold the filling.
- 3.** Cook the : Patties: Preheat your grill or skillet over medium-high heat. Cook the patties for about 4-5 minutes on each side, or until they reach your desired level of doneness.
- 4.** Add the : Filling: Once the patties are nearly cooked, top each one with a generous scoop of macaroni and cheese, followed by the chopped bacon and a drizzle of BBQ sauce. Allow the cheese to melt slightly.
- 5.** Assemble the : Burgers: Remove the patties from the heat and place them on burger buns. Add any additional toppings you desire, such as lettuce, tomato, or extra BBQ sauce.
- 6.** Serve and : Enjoy: Serve your BBQ Bacon Mac 'n' Cheese Stuffed Burgers hot and enjoy this indulgent creation!

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

Original recipe: <https://chefmaniac.com/get-ready-to-grill-the-irresistible-bbq-bacon-mac-n-cheese-burger/>