

Maple Glazed Bacon Cheeseburger Poutine - The Ultimate Sweet & Savory Comfort Food

If you're craving the ultimate comfort food mashup, meet your new obsession:



TIME
2 min

METHOD
Air fryer

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INGREDIENTS

- 1 lb frozen French fries
- 1 lb ground beef
- 1 cup cheese curds (or shredded mozzarella)
- 6 slices maple-glazed bacon, cooked and chopped
- 1 cup hot beef gravy
- $\frac{1}{2}$ cup maple syrup (for glazing the bacon)
- Salt and pepper to taste

Instructions:

Bake the Fries Prepare fries according to package directions until golden and crispy. Set aside.

Cook the Beef In a skillet over medium heat, brown the ground beef. Season with salt and pepper. Drain off excess fat and keep warm.

Maple Glaze the Bacon Brush cooked bacon slices with maple syrup on both sides. Add to a hot skillet for 1-2 minutes per side until caramelized. Let cool slightly, then chop.

Assemble the Poutine On a large platter or individual bowls, layer crispy fries first. Add cheese curds evenly across the top, followed by ground beef and maple-glazed bacon.

Gravy Time Pour hot beef gravy over the top, letting it melt the cheese curds slightly and soak into the fries.

Serve Hot Dig in immediately for that gooey, savory-sweet poutine perfection!

Tips for Success:

Use fresh, squeaky cheese curds if available—they're the most authentic. Mozzarella is a great fallback.

Want to make it homemade? Try fresh-cut fries or even sweet potato fries for a twist.

Add chopped pickles or a drizzle of mustard for a cheeseburger-style flavor pop.

Serving Suggestions:

Beer Cheese Dip and tortilla chips

Totchos for a double-trouble cheesy snack board

A crisp IPA, hard cider, or sweet cocktail like The Slippery Drank

Storage & Leftovers:

Fridge: Store components separately if possible.

Reheat fries and beef in oven or air fryer for best texture.

Reheat: Add fresh cheese and pour hot gravy on top before serving to revive that melty magic.

More Recipes You'll Love:

Totchos (Tater Tot Nachos) - another comfort food masterpiece

Beer Cheese Dip - the perfect appetizer pairing

Chocolate Chip Cookie Dough Brownie Bombs - for a rich, chocolatey finish to your indulgent night

Cajun Chicken Sausage Gumbo - great for Southern-style dinner nights

Final Thoughts:

DIRECTIONS

1. **Bake the :** FriesPrepare fries according to package directions until golden and crispy. Set aside.
2. **Cook the :** BeefIn a skillet over medium heat, brown the ground beef. Season with salt and pepper. Drain off excess fat and keep warm.
3. **Maple :** Glaze the BaconBrush cooked bacon slices with maple syrup on both sides. Add to a hot skillet for 1-2 minutes per side until caramelized. Let cool slightly, then chop.
4. **Assemble the :** PoutineOn a large platter or individual bowls, layer crispy fries first. Add cheese curds evenly across the top, followed by ground beef and maple-glazed bacon.
5. **Gravy :** TimePour hot beef gravy over the top, letting it melt the cheese curds slightly and soak into the fries.
6. **Serve :** HotDig in immediately for that gooey, savory-sweet poutine perfection!
7. **Tips for Success:** Use fresh, squeaky cheese curds if available—they're the most authentic. Mozzarella is a great fallback.
8. **Want to make it homemade?** Try fresh-cut fries or even sweet potato fries for a twist.
9. **Add chopped pickles or a drizzle of mustard for a cheeseburger-style flavor pop.**
10. **Serving Suggestions:** This poutine is super filling, but if you're planning a fun spread, it pairs perfectly with:
11. **Beer :** Cheese Dip and tortilla chips
12. **Totchos for a double-trouble cheesy snack board**

13. A crisp IPA, hard cider, or sweet cocktail like The Slippery Drank
14. Storage & Leftovers: Fridge: Store components separately if possible. Reheat fries and beef in oven or air fryer for best texture.
15. Reheat: Add fresh cheese and pour hot gravy on top before serving to revive that melty magic.
16. More Recipes You'll Love: Totchos (Tater Tot Nachos) - another comfort food masterpiece
17. Beer : Cheese Dip - the perfect appetizer pairing
18. Chocolate : Chip Cookie Dough Brownie Bombs - for a rich, chocolatey finish to your indulgent night
19. Cajun : Chicken Sausage Gumbo - great for Southern-style dinner nights
20. Final Thoughts: This Maple Glazed Bacon Cheeseburger Poutine is everything you want in a next-level comfort food recipe-decadent, crispy, melty, and totally unforgettable. Whether you're sharing with friends or claiming it all for yourself, it's the kind of dish that makes you say, "Why haven't I made this before?"
21. Tried it? Tell me how it turned out in the comments, and don't forget to follow for more crave-worthy creations from my kitchen to yours.

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

Original recipe: <https://chefmaniac.com/maple-glazed-bacon-cheeseburger-poutine-the-ultimate-sweet-savory-comfort-food/>