

Bacon Korean BBQ Burgers That Will Blow Your Mind (and Your Taste Buds)

1 cup shredded mozzarella cheese



TIME
5 min

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INGREDIENTS

1 lb ground beef
6 strips bacon, cooked and crumbled
... cup soy sauce
2 tbsp honey
1 tbsp sesame oil
4 burger buns
1 cup shredded mozzarella cheese
Lettuce, for garnish

DIRECTIONS

1. Preheat grill or skillet to medium-high heat.
2. Mix the ground beef with soy sauce, honey, and sesame oil. Form into 4 equal patties.
3. Grill patties for 4-5 minutes per side. In the final minute, top with mozzarella cheese to melt.
4. Assemble your burgers: Place lettuce on bottom buns, add the cheesy patties, then top with crispy bacon crumbles and the top bun.
5. Serve immediately and enjoy the flavor explosion!

SWAPS & NOTES

Ground Turkey or Chicken : A leaner protein can be used in place of beef.

Vegan Version : Try a plant-based patty, dairy-free cheese, and vegan bacon.

Extra Kick : Add sriracha or gochujang to the marinade for heat.

Toppings Upgrade : A fried egg or kimchi slaw would be next-level. ??? Instructions Preheat grill or skillet to medium-high heat.

TIPS FOR SUCCESS

Don't overmix the beef mixture-just enough to incorporate the marinade.

Cook bacon until it's crispy for maximum texture contrast.

Toast your buns lightly on the grill for an added crunch and depth of flavor. ?

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