

Christmas Breakfast Burger: Bacon, Egg, and Cheese Perfection

Here's everything you'll need to create these festive Christmas Morning Burgers:



TIME
4-5 min

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INGREDIENTS

1 lb ground beef (80/20 lean-to-fat ratio is great for burgers)
1/2 tsp salt
1/4 tsp black pepper
4 slices of bacon
4 eggs
4 slices of cheddar cheese
4 hamburger buns
1/4 cup mayonnaise
1/4 cup ketchup
1/4 cup chopped green onions, for garnish

DIRECTIONS

1. Prepare the : Beef Patties: In a medium bowl, combine the ground beef, salt, and pepper. Gently mix with your hands until just combined - avoid overmixing, which can lead to tough burgers. Form the mixture into 4 equally sized patties. Set them aside.
2. Cook the : Bacon: In a large skillet (or on a baking sheet in the oven if you prefer), cook the 4 slices of bacon over medium heat until they are crispy. Remove the bacon from the skillet and place it on a paper towel-lined plate to drain off excess grease. Set aside.
3. Cook the : Burgers: In the same skillet (draining off most of the bacon fat first, leaving about a tablespoon for flavor), increase the heat to medium-high. Place the beef patties in the skillet and cook for about 4-5 minutes per side for medium doneness, or adjust cooking time to reach your desired level of doneness.
4. Fry the : Eggs: While the burger patties are cooking, heat a separate non-stick skillet over medium heat. Fry the 4 eggs until the yolks are just set to your liking. Season lightly with salt and pepper.
5. Toast the : Buns: While everything else is cooking, toast the hamburger buns in a toaster, under the broiler, or face-down in a dry skillet until lightly golden.
6. Assemble the : Burgers: Now for the fun part - assembling your Christmas Morning Burgers! Spread a generous layer of mayonnaise on the bottom half of each toasted hamburger bun.
7. Place a cooked beef patty on top of the mayonnaise. Immediately top the hot patty with a slice of cheddar

cheese so it can start to melt.

8. Add a crispy slice of bacon (you can break it in half to fit better) on top of the cheese.
9. Carefully place a perfectly fried egg on top of the bacon.
10. Finish with a sprinkle of chopped green onions over the egg.
11. Sauce the : Top Bun: Drizzle ketchup on the top half of the hamburger bun before gently placing it on top of your masterpiece.
12. Serve: Serve the Christmas Morning Burgers hot and savor every festive bite!

SWAPS & NOTES

Ground Beef: You can use ground turkey or pork sausage for the patties if you prefer, but beef gives that classic burger taste.

Bacon: Any type of bacon will work; cook it to your desired crispness.

Eggs: Fry your eggs to your preference - sunny-side up, over easy, or even over medium if you prefer a less runny yolk.

Cheddar Cheese: While cheddar is classic, American cheese, Monterey Jack, or even a slice of provolone would also melt beautifully.

TIPS FOR SUCCESS

Don't Overcook the Patties: For juicy burgers, avoid pressing down on them with a spatula as they cook, which squeezes out the juices.

Perfect Egg Yolk: For a classic runny yolk that cascades over the burger, cook the eggs sunny-side up or over easy.

If you prefer no runny yolk, cook them over hard.

Toast the Buns: Toasted buns add a crucial textural element and prevent the bun from getting soggy from the juicy fillings.

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