

The July 4th Bacon Burger Bar: Ignite Your Independence Day Feast!

Here's your shopping list for an epic July 4th Bacon Burger Bar:



OVEN
200°F

TIME
15-20 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

1 lb ground beef (or more, depending on your guest count; 80/20 blend is ideal for juicy burgers)
1 package bacon (your preferred thickness)
1 large onion, sliced
1 large tomato, sliced
1 head lettuce (Romaine, iceberg, or butter lettuce work well)
Cheese slices (Cheddar, American, Swiss, Provolone - offer a variety!)
Hamburger buns (brioche, potato, or classic white buns)
Condiments of choice (ketchup, mustard, mayonnaise, BBQ sauce, hot sauce, relish)
Salt and pepper to taste (for the burger patties)

DIRECTIONS

- 1. Cook the Bacon:** In a large skillet over medium heat, cook the entire package of bacon until it's perfectly crispy. This may need to be done in batches. Once cooked, remove the bacon from the skillet and place it on paper towels to drain excess grease. Once cooled, it's ready to be part of your burger bar.
- 2. Caramelize the Onions:** Carefully drain most of the bacon fat from the skillet, leaving about 1-2 tablespoons. Add the sliced onion to the skillet and cook over medium-low heat, stirring occasionally. Cook for 15-20 minutes (or longer, up to 45 minutes, for truly deep caramelization) until the onions are soft, deeply golden brown, and sweet. Set aside.
- 3. Prepare the Burger Patties:** In a bowl, season the ground beef generously with salt and pepper. Gently form the mixture into burger patties, about 1/2-inch thick. If you want a thicker burger, adjust cooking time. Create slight indentations in the center of each patty to prevent them from bulging during cooking.
- 4. Grill the Burgers:** Preheat your grill or a large cast-iron skillet over medium-high heat. Once hot, place the burger patties on the grill. Cook for about 4-5 minutes per side for medium-rare, or adjust to your desired level of doneness. Cook in batches if necessary to avoid overcrowding.
- 5. Toast the Buns:** While the burgers are cooking, lightly toast the hamburger buns on the grill grates or in a separate skillet until they are golden brown and slightly crispy.
- 6. Set Up Your Burger Bar:** This is the fun part! Arrange all your prepared ingredients neatly on a table or counter: The cooked burger patties

7. Crispy bacon
8. Sweet caramelized onions
9. Fresh tomato slices
10. Crisp lettuce leaves
11. Assorted cheese slices
12. Toasted hamburger buns
13. A variety of condiments (ketchup, mustard, mayonnaise, etc.)
14. Customize and Enjoy: Allow your family and friends to customize their own July 4th Bacon Burger creations! Let them stack high with their favorite toppings and enjoy the delicious freedom of choice!

SWAPS & NOTES

Ground Beef: While beef is classic, you can offer ground turkey, chicken, or even black bean burgers for dietary variety.

Ensure patties are uniformly sized for even cooking.

Bacon: Consider offering different bacon flavors, like maple or peppered.

Onions: Caramelized onions add a sweet, savory depth that raw onions just can't match.

TIPS FOR SUCCESS

Prep Ahead: Cook the bacon and caramelize the onions a few hours (or even the day before) to save time on July 4th.

Don't Overcrowd: Whether cooking bacon, onions, or burgers, avoid overcrowding your skillet or grill to ensure even cooking and

proper browning.

Freshness: Use fresh, crisp lettuce and ripe, juicy tomatoes for the best flavor and texture.

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

Original recipe: <https://chefmaniac.com/the-july-4th-bacon-burger-bar-ignite-your-independence-day-feast/>