

## The Reuben Bacon Burger: A Deli Classic Meets Burger Perfection!

Here's what you'll need to create your incredible Reuben Bacon Burgers:



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

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**ChefManiac**

### INGREDIENTS

1 lb ground beef (80/20 lean-to-fat ratio is great for juicy burgers)  
1/2 cup sauerkraut, well-drained  
4 slices Swiss cheese  
8 slices cooked bacon  
4 hamburger buns (rye buns would be an amazing choice if you can find them!)  
Thousand Island dressing  
Butter (for toasting buns)  
Salt and pepper to taste

### DIRECTIONS

- 1. Prepare : Burger Patties:** Divide the 1 lb ground beef into 4 equal portions. Gently shape each portion into a burger patty, about 1/2-inch thick. Season both sides of the patties generously with salt and pepper.
- 2. Cook : Burgers:** Heat a grill or a large skillet (cast iron works wonderfully) over medium-high heat. Once hot, place the burger patties on the cooking surface. Cook for about 4-5 minutes per side for medium doneness, or adjust the cooking time to reach your desired level of doneness.
- 3. Warm the : Sauerkraut:** While the burgers are cooking, in a separate small skillet, gently heat up the well-drained sauerkraut over medium-low heat until it is warmed through. This only takes a few minutes.
- 4. Toast the : Buns:** Spread a thin layer of butter on the cut sides of the hamburger buns. Place the buttered buns face-down in a clean skillet (or on the grill) over medium heat. Toast for 1-2 minutes, or until they are golden brown and slightly crispy.
- 5. Melt the : Cheese:** Once the burger patties are cooked, immediately place a slice of Swiss cheese on top of each hot patty. If using a skillet, you can cover it briefly to help the cheese melt. If on the grill, the residual heat will work.
- 6. Add the : Bacon:** On top of the melted Swiss cheese, place 2 slices of cooked bacon on each patty.
- 7. Assemble the : Burgers:** Now for the grand assembly! Spread a generous amount of Thousand Island dressing on the bottom half of each toasted bun.
- 8. Place the burger patty (with melted cheese and bacon) on top of the dressing.**

9. Top the burger patty with a spoonful of the warmed sauerkraut.
10. Place the top half of the bun on your stacked creation.
11. Serve: Serve the Reuben Bacon Burgers hot with your favorite side dishes. Get ready to enjoy this incredibly delicious and unique burger!

## SWAPS & NOTES

**Ground Beef:** While beef is traditional for a burger, you could experiment with ground corned beef (finely ground) mixed with beef for an even more authentic Reuben flavor, or even a blend of beef and pork.

**Sauerkraut:** Ensure the sauerkraut is well-drained to prevent your burger from becoming soggy.

You can also give it a quick rinse if you prefer less tang.

**Swiss Cheese:** Swiss cheese is classic for a Reuben and melts beautifully.

## TIPS FOR SUCCESS

**Drain Sauerkraut Well:** This is crucial to prevent a soggy bun.

Press out as much liquid as possible.

**Toast Your Buns:** Don't skip this step!

It adds flavor, texture, and creates a barrier against moisture.

