

The Cubano Bacon Burger Press: A Savorious Fusion of Flavor!

Here's what you'll need to create your incredible Cubano Bacon Burger Press:



TIME
4-5 min

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INGREDIENTS

- 1 lb ground beef
- 1/2 lb ground pork
- 1/2 cup breadcrumbs (plain or panko)
- 1/4 cup diced pickles (dill pickles, finely diced)
- 1/4 cup diced ham (cooked, such as deli ham or leftover ham)
- 1/4 cup diced Swiss cheese (small cubes or finely shredded)
- 1/4 cup mustard (yellow or Dijon, to taste)
- 1/4 cup mayonnaise
- 8 slices bacon
- 4 hamburger buns (potato or brioche buns are great for pressing)
- Salt and pepper to taste

DIRECTIONS

- 1. Prepare the : Burger Mixture:** In a large mixing bowl, combine the ground beef, ground pork, breadcrumbs, diced pickles, diced ham, diced Swiss cheese, mustard, and mayonnaise. Season generously with salt and pepper to taste. Mix well with your hands until all ingredients are fully incorporated, but be careful not to overmix, which can lead to tough burgers.
- 2. Form : Patties:** Divide the mixture into 4 equal portions and shape them into burger patties, about 3/4-inch thick.
- 3. Cook the : Bacon:** In a large skillet (the same one you'll use for the burgers works great!), cook the 8 slices of bacon over medium heat until perfectly crispy. Remove the bacon and set it aside on paper towels to drain.
- 4. Cook the : Burgers:** Drain most of the bacon fat from the skillet, leaving about 1-2 tablespoons for flavor. Increase the heat to medium-high. Cook the burger patties for about 4-5 minutes on each side, or until they are fully cooked through to your desired doneness.
- 5. Toast the : Buns:** While the burgers are cooking, lightly toast the hamburger buns in the skillet, cut-side down, until they are golden brown and slightly crispy. You can add a little butter to the pan for extra richness if desired.
- 6. Assemble the : Cubano Bacon Burgers:** To assemble your unique Cubano burger, spread a generous amount of mustard (or a mix of mustard and mayo if you like!) on the bottom half of each toasted bun.
- 7. Place a cooked burger patty on top of the sauce.**

8. Top each patty with 2 slices of crispy bacon.
9. Place the top half of the bun on top.
10. The "Press" (Optional but Recommended!): To mimic the Cubano sandwich experience, you can gently press the assembled burgers in the hot skillet (if it's clean) or under a panini press for 1-2 minutes until the bun is flattened and the ingredients are warmed and melded together. If not using a press, simply enjoy them as is!
11. Serve: Serve your Cubano Bacon Burger Press hot and enjoy this delicious fusion of flavors!

SWAPS & NOTES

Ground Meat: The blend of ground beef and ground pork mimics the traditional Cubano flavors.

You could use all beef, but the pork adds moisture and flavor.

Pickles: Finely diced dill pickles are crucial for that Cubano tang.

Ham: Any cooked ham, finely diced, will work.

TIPS FOR SUCCESS

Finely Dice Ingredients: Ensure the pickles, ham, and Swiss cheese are finely diced so they integrate well into the burger patty and don't make it fall apart.

Don't Overmix the Meat: Mix the burger ingredients just until combined to keep the patties tender and juicy.

Even Patty Thickness: Aim for uniform patties so they cook evenly.

Crispy Bacon: The crispy bacon adds a crucial textural element to the soft patty and bun.

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