

## The Hawaiian Spam Bacon Burger: A Tropical Taste Explosion!

, and a drizzle of irresistible



**TIME**  
**3-5 min**

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**ChefManiac**

### INGREDIENTS

- 1 can (12 oz) of Spam, sliced into 4 equal pieces
- 4 slices of bacon
- 4 hamburger buns
- 4 pineapple rings (canned, drained, or fresh)
- 4 slices of Swiss cheese
- Lettuce (crisp varieties like Romaine or iceberg)
- Tomato slices
- Red onion slices
- Teriyaki sauce (your favorite brand)
- Mayonnaise
- Salt and pepper to taste

### DIRECTIONS

- 1.** Cook the : Spam: Heat a skillet (cast iron works great!) over medium heat. Place the sliced Spam in the skillet and cook for about 3-5 minutes per side, or until it's beautifully golden brown and crispy. Remove from the skillet and set aside on a plate.
- 2.** Cook the : Bacon: In the same skillet, cook the 4 slices of bacon until they are perfectly crispy. Remove the bacon and set it aside on a paper towel-lined plate to drain excess grease.
- 3.** Toast the : Buns and Pineapple (Optional but Recommended): Lightly toast the hamburger buns in the skillet, cut-side down, until they are golden brown and slightly crispy. If using fresh pineapple, or if you want extra flavor, lightly grill the pineapple rings in the skillet for 1-2 minutes per side until they have nice grill marks and are slightly caramelized.
- 4.** Assemble the : Burgers: Now for the exciting part - assembling your Hawaiian Spam Bacon Burger! Spread a generous layer of mayonnaise on the bottom half of each toasted bun.
- 5.** Place a slice of : Swiss cheese on top of the mayonnaise.
- 6.** Layer with fresh lettuce, slices of tomato, and thin slices of red onion.
- 7.** Next, add a grilled pineapple ring.
- 8.** Place a crispy : Spam slice on top of the pineapple.
- 9.** Add a slice of crispy bacon (you can break it in half to fit).
- 10.** Drizzle generously with teriyaki sauce.

11. Season lightly with salt and pepper to taste.
12. Top and : Serve: Place the top bun on the burger. For extra stability, you can secure it with a toothpick. Repeat with the remaining ingredients to make the other burgers. Serve your Hawaiian Spam Bacon Burgers hot and enjoy the unique, delicious flavors of Hawaii in every single bite!

## SWAPS & NOTES

**Spam:** While Spam is central to the "Hawaiian Spam Burger," if you're not a fan, you could substitute it with a traditional beef burger patty or even a grilled chicken breast, but you'd lose some of the unique flavor.

Cook it extra crispy for a great textural contrast.

**Pineapple Rings:** Canned pineapple rings (well-drained) are convenient.

Fresh pineapple rings, grilled until slightly caramelized, are even better!

## TIPS FOR SUCCESS

**Crispy Spam and Bacon:** Don't undercook the Spam or bacon!

Their crispiness is key to the texture of this burger.

**Grill Pineapple:** Grilling the pineapple not only adds beautiful grill marks but also enhances its sweetness and adds a smoky char that complements the savory meats.

Warm Buns: Toasting the buns is essential.

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

Original recipe: <https://chefmaniac.com/the-hawaiian-spam-bacon-burger-a-tropical-taste-explosion/>