

## The Poutine Bacon Burger: A Canadian-American Comfort Food Dream!

! Imagine a juicy beef patty, topped with squeaky



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

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

1 lb ground beef (80/20 lean-to-fat ratio is great for juicy burgers)  
1 tsp salt  
1/2 tsp black pepper  
4 slices of bacon  
1 cup cheese curds (fresh, squeaky curds are best!)  
2 cups french fries (frozen, or homemade)  
1/2 cup gravy (beef or chicken gravy, homemade or store-bought)  
4 burger buns

### DIRECTIONS

1. Prepare : Burger Patties: Preheat your grill or stovetop skillet to medium-high heat. In a bowl, season the ground beef with salt and pepper. Gently form the beef into 4 equally sized burger patties.
2. Cook the : Bacon: In a separate skillet, cook the 4 slices of bacon over medium heat until they are perfectly crispy. Remove the bacon and set it aside on paper towels to drain excess grease.
3. Cook the : Burgers: Place the seasoned burger patties on the preheated grill or skillet. Cook for about 4-5 minutes per side for medium doneness, or adjust to your desired level of doneness.
4. Cook the : French Fries: While the burgers are cooking, prepare the french fries according to package instructions (baking or frying) until they are golden brown and crispy. Keep them warm.
5. Warm the : Gravy: Gently heat the gravy in a small saucepan over low heat until it's warm and ready to serve.
6. Assemble the : Burgers: Once the burgers are cooked, it's time to assemble your Poutine Bacon Burgers! Place the bottom half of each burger bun on your serving plate.
7. Place a cooked burger patty on the bottom bun.
8. Generously top the patty with a handful of cheese curds. The heat from the burger will help them soften.
9. Add a slice of the crispy bacon on top of the cheese curds.
10. Spoon a generous amount of warm gravy over the bacon and cheese curds, allowing it to drizzle down the sides.

11. **Serve:** Place the top half of the bun on the burger. Serve the Poutine Bacon Burgers hot, alongside a side of the crispy french fries (if not already included in the burger). Enjoy this indulgent and delicious creation!

## SWAPS & NOTES

**Ground Beef:** You can use ground turkey or a blend of beef and pork for the patties.

**Bacon:** Cook your bacon until it's perfectly crispy.

This adds a crucial textural contrast to the soft ingredients.

**Cheese Curds:** Fresh, "squeaky" cheese curds are ideal for authentic poutine flavor and melt.

## TIPS FOR SUCCESS

**Fresh Cheese Curds:** For that authentic poutine "squeak," use the freshest cheese curds you can find.

They'll soften beautifully but retain some texture.

**Hot Gravy:** Ensure the gravy is piping hot when added to the burger; its heat helps melt the cheese curds.

**Crispy Bacon:** The crunch of the bacon provides a necessary contrast to the soft and gooey elements.

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

Original recipe: <https://chefmaniac.com/the-poutine-bacon-burger-a-canadian-american-comfort-food-dream/>