

The Philly Bacon Cheesesteak Burger: A Flavorful City Meets the Grill!

Philly Bacon Cheesesteak Burger



TIME
8-10 min

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INGREDIENTS

1 pound ground beef (80/20 lean-to-fat ratio is great for juicy burgers)
1 large onion, sliced
1 large green bell pepper, sliced
4 slices of bacon
4 slices of provolone cheese
4 hamburger buns (potato or brioche buns are excellent)
2 tablespoons mayonnaise
2 tablespoons ketchup
1 tablespoon Worcestershire sauce
Salt and pepper to taste

DIRECTIONS

- 1. Cook the Bacon:** Start by cooking the 4 slices of bacon in a large skillet over medium heat until they are perfectly crispy. Remove the bacon from the skillet and set it aside on paper towels to drain. Leave the delicious bacon grease in the skillet for the vegetables.
- 2. Sauté Veggies:** In the same skillet with the bacon grease, add the sliced onion and sliced green bell pepper. Cook over medium-low heat, stirring occasionally, for 8-10 minutes, or until the vegetables are soft and beautifully caramelized. Remove from skillet and set aside.
- 3. Prepare & Cook Burger Patties:** In a bowl, combine the ground beef with Worcestershire sauce, salt, and pepper. Gently mix until just combined, then form the mixture into 4 equal-sized burger patties.
- 4. Increase the skillet heat to medium-high.** Cook the burger patties for about 4-5 minutes per side, or until they are browned on both sides and cooked through to your desired level of doneness.
- 5. Melt the Cheese:** When the patties are almost done cooking, place a slice of provolone cheese on top of each hot patty and allow it to melt from the residual heat. You can cover the skillet briefly to speed up the melting process.
- 6. Toast Buns:** While the cheese is melting, lightly toast the hamburger buns in a separate skillet or oven until they are golden brown and slightly crispy.
- 7. Assemble the Burgers:** Now for the grand assembly of your Philly Bacon Cheesesteak Burger! Spread a generous amount of mayonnaise on the bottom half of each toasted hamburger bun.

8. Place the cheesy burger patty on top of the mayonnaise.
9. Top the patty with a slice of the crispy bacon (you can break it in half to fit).
10. Pile a generous spoonful of the warm, caramelized onion and green pepper mixture on top of the bacon.
11. Spread ketchup on the top half of the bun.
12. Place the top bun on the burger to complete your masterpiece.
13. Serve: Serve your delicious Philly Bacon Cheesesteak Burgers hot and prepare to be amazed by this incredible flavor fusion!

SWAPS & NOTES

Ground Beef: While ground beef is classic, you could experiment with thinly sliced steak (like ribeye or sirloin) cooked and chopped, similar to a traditional cheesesteak, for a more authentic texture, though it would require extra prep.

The crunch of bacon is essential for textural contrast against the soft vegetables and melted cheese.

Onion & Green Bell Pepper: The combination of these two, caramelized in bacon fat, is crucial for the "Philly" flavor.

Feel free to use other colored bell peppers for more visual appeal.

TIPS FOR SUCCESS

Render Bacon Fat: Cooking the vegetables in the bacon fat adds immense flavor and truly contributes to the "cheesesteak" essence.

Caramelize Veggies Well: Take your time with the onions and bell peppers.

Proper caramelization brings out their natural sweetness and depth.

Don't Overmix Beef: Mix the burger patty ingredients just until combined to ensure tender, juicy burgers.

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

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