

Cheesy Bacon Burger Wraps with Special Fry Sauce: A Crispy, Savory Delight

If you're a fan of burgers but want to try something new, these



TIME
4-5 min

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INGREDIENTS

- 1 lb ground beef
- 8 slices of bacon, cooked and crumbled
- 4 large flour tortillas
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup shredded lettuce
- $\frac{1}{2}$ cup diced tomatoes
- $\frac{1}{4}$ cup diced onions
- $\frac{1}{4}$ cup pickles, sliced
- $\frac{1}{4}$ cup mayonnaise
- 1 tablespoon ketchup
- 1 teaspoon Dijon mustard
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- Salt and pepper to taste
- Cooking spray or oil

Instructions:

Prepare the Special Fry SauceIn a small bowl, mix mayonnaise, ketchup, Dijon mustard, garlic powder, paprika, salt, and pepper until smooth. Set aside.

Cook the BaconIn a skillet over medium heat, cook the bacon until crispy. Place the cooked bacon on a paper towel-lined plate to drain and cool. Crumble once cooled.

Make the Burger PattiesDivide the ground beef into 4 equal portions and form into patties. Season both sides with salt and pepper.

Grill the Burgers Heat a grill or skillet over medium-high heat. Cook the burger patties for 4-5 minutes per side, or until your desired doneness. During the last minute of cooking, place crumbled bacon on top of each patty.

Assemble the Wraps Lay a tortilla flat. Place a burger patty in the center. Top with shredded cheddar cheese, lettuce, diced tomatoes, onions, and pickles.

Wrap it Up Fold the sides of the tortilla inward, then roll it tightly to secure the fillings. Repeat for all wraps.

Grill the Wraps Heat a skillet over medium heat. Lightly spray with cooking oil. Grill each wrap for 2-3 minutes per side until golden and crispy.

Serve Serve the wraps warm with a side of the special fry sauce for dipping.

Pro Tips:

Make It Your Own: Add jalapeños or avocado for extra flavor.

Crispier Wraps: Use a panini press for evenly grilled wraps.

Sauce Hack: Double the fry sauce recipe-it's so good, you'll want extra for dipping fries or veggies.

DIRECTIONS

1. **Prepare the : Special Fry Sauce** In a small bowl, mix mayonnaise, ketchup, Dijon mustard, garlic powder, paprika, salt, and pepper until smooth. Set aside.
2. **Cook the : Bacon** In a skillet over medium heat, cook the bacon until crispy. Place the cooked bacon on a paper towel-lined plate to drain and cool. Crumble once cooled.
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7. **Grill the : Wraps** Heat a skillet over medium heat. Lightly spray with cooking oil. Grill each wrap for 2-3 minutes per side until golden and crispy.
8. **Serve:** Serve the wraps warm with a side of the special fry sauce for dipping.
9. **Pro Tips::** Make It Your Own: Add jalapeños or avocado for extra flavor.
10. **Crispier : Wraps:** Use a panini press for evenly grilled wraps.

11. Sauce : Hack: Double the fry sauce recipe-it's so good, you'll want extra for dipping fries or veggies.
12. These : Cheesy Bacon Burger Wraps are perfect for lunch, dinner, or even game-day gatherings. They combine the comfort of a classic cheeseburger with the convenience of a handheld wrap, making them a hit with kids and adults alike.
13. Check out the original recipe on I : Wuv Cooking, and let me know how they turned out! Don't forget to share this recipe with your fellow burger enthusiasts-it's a meal they won't forget.

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

Original recipe: <https://chefmaniac.com/cheesy-bacon-burger-wraps-with-special-fry-sauce-a-crispy-savory-delight/>