

## The Ultimate Cubano Burger Press with Ham, Swiss & Crispy Bacon

I'm constantly seeking out new ways to reinvent beloved classics. This



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

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 lb ground beef (preferably 80/20 for good flavor and juiciness)
- 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 (fully cooked, finely diced)
- 1/4 cup diced Swiss cheese (finely diced or shredded)
- 1/4 cup yellow mustard (or Dijon for a sharper taste)
- 1/4 cup mayonnaise
- 8 slices bacon (thin or regular cut)
- 4 hamburger buns (brioche or potato buns work well, or a Cuban bread if you can find it!)
- Salt and pepper to taste

#### Swaps and Notes:

**Ground Meat:** You can adjust the ratio of beef to pork, or even use all beef if preferred, but the pork adds a wonderful tenderness and flavor.

**Pickles:** Make sure to finely dice the pickles so they integrate well into the patty.

**Ham:** Any cooked ham will work. For an extra layer of flavor, consider using a high-quality deli ham or even some pulled pork if you have leftovers from another meal.

**Cheese:** Swiss cheese is traditional for a Cubano, but provolone or even Monterey Jack could be used for a different twist.

Mustard/Mayonnaise: These add moisture and flavor to the patty. Don't skip them!

Buns: While hamburger buns are used here, traditional Cuban bread would be incredible if you can source it, allowing for an even more authentic "press."

## DIRECTIONS

1. Making these unique : Cubano Bacon Burgers is an exciting culinary adventure:
2. 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.
3. Mix : Thoroughly: Using your hands, mix all the ingredients well until they are fully incorporated. Be careful not to overmix, which can lead to tough burgers, but ensure everything is evenly distributed.
4. Form : Patties: Divide the mixture into 4 equal portions. Shape each portion into a patty that is slightly wider than your hamburger buns, as they will shrink slightly when cooked.
5. Cook the : Bacon: In a large skillet (preferably cast iron), cook the bacon over medium heat until it's wonderfully crispy. Remove the bacon from the skillet and set it aside on a paper towel-lined plate to drain. Keep the bacon fat in the skillet.
6. Cook the : Burger Patties: In the same skillet with the bacon fat, increase the heat slightly 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. The internal temperature for ground meat should reach 160°F (71°C).
7. Toast the : Buns: While the patties are cooking or immediately after, lightly toast the hamburger buns in the same skillet, cut-side down, absorbing some of that delicious bacon fat. This adds a fantastic crunch and flavor.

8. Assemble the : Burgers: To assemble the Cubano Bacon Burger Press, place a cooked patty on the bottom half of each toasted bun.
9. Add : Bacon: Top each patty with 2 slices of the crispy bacon.
10. Press and : Serve: Place the top half of the bun on top. Gently press down on the burger to slightly flatten it and meld the flavors, mimicking the "press" of a Cubano sandwich. Serve hot and enjoy your incredibly flavorful Cubano Bacon Burger Press!

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## TIPS FOR SUCCESS

**Don't Overmix:** Mixing the burger ingredients too much can result in dry, dense patties.

**Bacon Fat is Flavor:** Don't discard the bacon fat!

**Cooking the patties and toasting the buns in it adds immense flavor.**

**Press Gently:** When "pressing" the burger, don't flatten it completely.

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

Original recipe: <https://chefmaniac.com/the-ultimate-cubano-burger-press-with-ham-swiss-crispy-bacon/>