

Bacon-Loaded Mac and Cheese Stuffed Burgers: The Ultimate Indulgence

Bacon-Loaded Mac and Cheese Stuffed Burgers



TIME
4-5 min

TEMP
145°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 lb ground beef (80/20 lean is ideal for juiciness)
1 cup cooked macaroni (about 1/2 cup dry macaroni)
1 cup shredded cheddar cheese (divided: 1/2 cup for the mix, 1/2 cup for stuffing)
1/2 cup cooked and crumbled bacon
1/4 cup plain breadcrumbs
Salt and black pepper, to taste
4-6 hamburger buns
Optional toppings: lettuce, tomato, onion, pickles, ketchup, mustard, BBQ sauce

DIRECTIONS

- 1. Prepare the : Burger Mix:** In a large mixing bowl, combine the ground beef, 1/2 cup of the cooked macaroni, 1/2 cup of the shredded cheddar cheese (this portion goes into the meat mixture), the cooked and crumbled bacon, and the breadcrumbs. Season generously with salt and black pepper.
- 2. Mix : Gently:** Using your hands, gently mix all the ingredients together until just combined. Be careful not to overmix, as this can lead to tough burgers.
- 3. Form the : Patties:** Divide the mixture into equal portions, typically 4-6, depending on how large you want your burgers. For each burger, you'll need two thinner patties that will act as the top and bottom of your stuffed burger. So, divide each portion into two smaller, equal-sized patties.
- 4. Stuff with : Cheese:** Take one thin patty and make a slight indentation in the center. Fill this indentation with a generous spoonful (about 1-2 tablespoons) of the remaining 1/2 cup of shredded cheddar cheese.
- 5. Seal the : Burger:** Place a second thin patty directly on top of the cheese filling. Carefully pinch and press the edges of the two patties together, all the way around, to completely seal in the cheese. Ensure there are no gaps for the cheese to escape during cooking. Repeat for all burgers.
- 6. Cook the : Burgers:** Heat a grill or large skillet over medium-high heat. Once hot, place the stuffed burgers on the cooking surface. Cook for 4-5 minutes on each side, or until cooked to your desired level of doneness. For medium-rare, cook until the internal temperature reaches 130-135°F (54-57°C); for medium,

140-145°F (60-63°C); for well-done, 160-165°F (71-74°C).

7. **Toast : Buns:** While the burgers are cooking, lightly butter or spray your hamburger buns with cooking spray. Toast them on the grill or in a separate skillet for 1-2 minutes until golden brown and slightly crispy.
8. **Assemble & : Serve:** Once cooked, transfer the burgers to your toasted buns. Add your favorite optional toppings like crisp lettuce, a slice of ripe tomato, fresh onion, or a dollop of ketchup or mustard. Serve immediately and enjoy your incredible Bacon-Loaded Mac and Cheese Stuffed Burgers!

SWAPS & NOTES

Ground Beef: You can experiment with ground turkey or a mix of ground beef and pork for a different flavor profile.

Macaroni: Any small pasta shape will work, like ditalini or small shells.

Ensure it's cooked al dente (firm to the bite) before mixing.

Cheese: While cheddar is classic, feel free to use a blend of cheeses like Monterey Jack, Colby, or even a smoked Gouda for extra flavor in the mac and cheese stuffing.

TIPS FOR SUCCESS

Cold Meat: Keep your ground beef mixture as cold as possible before forming patties.

This helps prevent them from falling apart on the grill.

Don't Overstuff: While tempting, don't overfill the burgers with too much cheese, or it might ooze out during cooking.

Secure Seal: Pinch the edges of the patties together very well.

