

Bourbon-Glazed Onion Bacon Jam Burgers: A Flavor Explosion in Every Bite

Bourbon-Glazed Onion Bacon Jam Burgers



TIME
20 min

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INGREDIENTS

1/2 lb bacon, diced
2 large onions, thinly sliced
2 tbsp brown sugar
1/4 cup bourbon
2 tbsp balsamic vinegar
1 tsp Dijon mustard
1 1/2 lbs ground beef
1 tsp garlic powder
1 tsp onion powder
Salt and pepper to taste
4 slices cheddar or gouda cheese
4 brioche buns, toasted
Optional toppings: lettuce, tomato, pickles

Instructions:

Prepare the Bacon Onion Jam: In a skillet over medium heat, cook the diced bacon until crispy. Remove the bacon from the skillet and set aside, leaving about 2 tablespoons of bacon grease in the pan.

Add the sliced onions to the skillet and cook over medium-low heat, stirring occasionally, until caramelized (about 20 minutes).

Stir in the brown sugar, bourbon, balsamic vinegar, and Dijon mustard. Let the mixture simmer until thickened and sticky, about 10 minutes. Add the cooked bacon back into the pan and mix well. Set the jam aside.

Season and Shape the Patties: In a large bowl, mix the ground beef with garlic powder, onion powder, salt, and pepper. Divide the mixture into 4 equal portions and shape into patties.

Cook the Burgers: Heat a grill or skillet over medium-high heat. Cook the patties for 3-4 minutes per side, or until they reach your desired level of doneness. During the last minute of cooking, place a slice of cheese on each patty to melt.

Assemble the Burgers: Spread a generous layer of bacon onion jam on the bottom half of each toasted brioche bun. Place the burger patty on top, and add any optional toppings like lettuce or tomato.

Finish with the top bun.

Serve and Enjoy: Serve the burgers immediately with your favorite sides like fries or a simple salad.

Get ready for rave reviews!

Tips for Perfect Bourbon-Glazed Onion Bacon Burgers:

Go Slow with the Jam: The key to caramelized onion perfection is low and slow cooking. Don't rush it!

Customize Your Cheese: Gouda, Swiss, or blue cheese all work beautifully with the flavors of the bacon jam.

Toast Those Buns: A light toasting adds texture and prevents the buns from getting soggy.

Extra Jam: Double the jam recipe and store leftovers in the fridge—it's amazing on sandwiches, eggs, or even as a dip!

Why You'll Love This Recipe:

DIRECTIONS

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10. **Toast :** Those Buns: A light toasting adds texture and prevents the buns from getting soggy.
11. **Extra :** Jam: Double the jam recipe and store leftovers in the fridge-it's amazing on sandwiches, eggs, or even as a dip!
12. **Why You'll Love This Recipe:** These Bourbon-Glazed Onion Bacon Jam Burgers are more than just a meal-they're an experience. The sweet and smoky jam, juicy beef, and melty cheese create a harmony of flavors that's unforgettable. Whether you're grilling for a crowd or treating yourself, these burgers are guaranteed to impress.
13. **Did you try this recipe?** Let me know how it turned out in the comments below! Don't forget to visit I Wuv Cooking for more incredible recipes and inspiration. Follow me for more fun, bold, and delicious cooking ideas!

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