

## Spicy Bacon Mac 'n' Cheese Burger with Hot Honey: A Fiery Flavor Bomb

If you're looking for a burger recipe that's as indulgent as it is flavorful, the



**TIME**  
**4 min**

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### INGREDIENTS

- 1 lb ground beef
- 1 cup cooked macaroni and cheese
- 8 slices bacon, cooked and crumbled
- 4 burger buns
- Hot honey (for drizzling)

#### Instructions:

**Preheat Your Grill or Skillet:** Heat up a grill or skillet to medium-high heat.

**Shape and Cook the Patties:** Form the ground beef into four equal-sized patties. Season with salt and pepper if desired. Cook on the grill or skillet for 3-4 minutes per side, or until your desired doneness is reached.

**Top the Patties:** While the patties are still hot, top each with a generous scoop of macaroni and cheese and a sprinkle of crumbled bacon. Allow the mac 'n' cheese to warm and meld with the burger.

**Prepare the Buns:** Toast the burger buns on the grill or skillet for a minute or two for added texture.

**Assemble the Burger:** Place each patty on a toasted bun. Drizzle a generous amount of hot honey over the mac 'n' cheese and bacon for that perfect sweet and spicy kick.

**Serve and Enjoy:** Top with the other half of the bun and serve immediately. Pair with fries or a crisp side salad for a complete meal.

**Tips for the Perfect Burger:**

**Hot Honey Hack:** If you can't find hot honey, mix regular honey with a pinch of chili flakes or a dash of hot sauce.

**Mac 'n' Cheese Upgrade:** Use a spicy mac 'n' cheese recipe for an extra layer of heat.

**Customize the Bun:** Try brioche buns for a buttery flavor or jalapeño cheddar buns for a spicy twist.

**Why You'll Love This Recipe:**

## DIRECTIONS

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7. **Tips for the Perfect Burger:** Hot Honey Hack: If you can't find hot honey, mix regular honey with a pinch of chili flakes or a dash of hot sauce.
8. **Mac 'n' :** Cheese Upgrade: Use a spicy mac 'n' cheese recipe for an extra layer of heat.
9. **Customize the :** Bun: Try brioche buns for a buttery flavor or jalapeño cheddar buns for a spicy twist.
10. **Why You'll Love This Recipe:** The Spicy Bacon Mac 'n' Cheese Burger with Hot Honey is more than just a burger-it's a bold statement on your plate. It's ideal for summer barbecues, game-day feasts, or when you're

simply craving something decadent. With layers of rich, smoky, and spicy flavors, this burger is bound to become a new favorite.

11. Have you tried this recipe yet? Let me know your thoughts in the comments, and be sure to explore more delicious ideas on I Wuv Cooking. Whether you're a spice lover or a mac 'n' cheese enthusiast, this burger is a must-try!

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

Original recipe: <https://chefmaniac.com/spicy-bacon-mac-n-cheese-burger-with-hot-honey-a-fiery-flavor-bomb/>