

Honey Dijon Bacon Cheeseburger Melts: A Bold Twist on Your Favorite Burger

Honey Dijon Bacon Cheeseburger Melts



TIME
3-4 min

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INGREDIENTS

1 lb ground beef
6 slices of bacon, cooked and crumbled
1/4 cup Dijon mustard
2 tbsp honey
1 cup shredded cheddar cheese
4 slices of bread (sourdough or your favorite sandwich bread)
2 tbsp butter, softened
Salt and pepper to taste

Instructions:

Prepare the Honey Dijon SauceIn a small bowl, mix the Dijon mustard and honey until smooth. Set aside.

Cook the Ground BeefIn a skillet over medium heat, cook the ground beef until browned and fully cooked. Season with salt and pepper. Drain excess grease.

Assemble the FillingAdd the crumbled bacon and half of the honey Dijon sauce to the skillet with the ground beef. Stir to combine and remove from heat.

Layer the MeltsButter one side of each bread slice. On the unbuttered side of two slices, layer the beef mixture, shredded cheddar cheese, and an extra drizzle of the honey Dijon sauce. Top with the remaining bread slices, buttered side out.

Cook the MeltsHeat a skillet or griddle over medium heat. Place the assembled sandwiches in the skillet and cook until the bread is golden brown and

crispy, and the cheese is melted, about 3-4 minutes per side.

Serve Slice the melts in half and serve warm. Pair with your favorite side dish, like fries or a fresh salad.

Tips for the Perfect Cheeseburger Melts:

Bread Choice: Sourdough or artisan bread adds an extra crunch and flavor, but any sturdy bread works well.

Cheese Variety: Swap out cheddar for Swiss or provolone for a different flavor profile.

Make It Spicy: Add a dash of hot sauce or sprinkle red pepper flakes into the beef mixture for a kick.

Meal Prep: Prepare the beef mixture in advance to save time on busy days.

Why You'll Love This Recipe:

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11. Why You'll Love This Recipe: Honey Dijon Bacon Cheeseburger Melts combine bold flavors and satisfying

textures in a simple, easy-to-follow recipe. They're perfect for any occasion, from casual dinners to fun gatherings. The combination of smoky bacon, tangy honey Dijon, and creamy melted cheese makes these melts truly unforgettable.

12. Give this recipe a try and let me know what you think in the comments! Don't forget to check out more delicious ideas from FB Recipes.

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