



Published on *Nature's Own Bread* (<http://www.naturesownbread.com>)

[Home](#) > Carmelized Bacon Burgers

Carmelized Bacon Burgers



[Butter Hamburger Buns](#)

[100% Whole Wheat Sandwich Rolls](#)

Slightly sweet bacon adds a sweet/salty flavor that is becoming a favorite with chefs and home cooks.

Total Time:

45

MIN

Number of Ingredients:

7

Servings:

4

Level:

Medium

Ingredients:

4 Nature's Own Hamburger Buns

8 strips bacon

1/2 cup brown sugar

1 lb lean ground beef

1/4 teaspoon salt

1/8 teaspoon pepper

4 slices Muenster cheese

Instructions:

Heat oven to 325°F. Line 15x10x1-inch baking sheet with foil.

Place bacon on long cooling rack; place rack over pan.

Bake 15 minutes; turn slices over.

Sprinkle bacon with half of the sugar; turn and sprinkle other side with remaining brown sugar.

Bake 10 to 15 minutes or until glazed; remove from oven. (Bacon will crisp as it cools.)

Meanwhile, form ground beef into 4 patties about 1/2 inch thick; season with salt and pepper

Grill patties over medium heat, or pan fry in skillet 8 to 10 minutes or until no longer pink in center and internal temperature reaches 160°F.

Place burgers in buns; top with cheese and bacon. (Break bacon to fit.)

Source URL: <http://www.naturesownbread.com/recipe/carmelized-bacon-burgers>