

Beef burger, smoked bacon and Cheddar, BBQ sauce with a fresh salad |

Recipe for 4 servings



Description

Beef burger stuffed with diced bacon and brie slices, mayonnaise enhanced with a Harissa, with salad greens.

Note

If you make this recipe at the BBQ, take care to properly seal your patties to prevent leaks.

Ingredients

For the burger

- 450 Gr Ground beef
- 1 Clove(s) Garlic
- 1 Unit(s) Egg
- 6 Sprig(s) Parsley
- 1 Unit(s) Red onion
- 2 Unit(s) Italian tomatoes
- 4 Unit(s) Burger bun

- Salt and pepper
- Olive oil

For the harissa mayo

- 5 Ml Harissa
- 125 Ml Vegetable oil
- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard

- Salt and pepper
- Olive oil

For the filling of Cheddar and bacon

- 80 Gr Smoked bacon
- 80 Gr Old cheddar

- Salt and pepper
- Olive oil

For the salad

- 4 Handful(s) Mixed greens

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**

- Preheat your **four** at **400 F°**

General preparation

Cut the bacon into cubes. Slice the brie. Chop the parsley and garlic. Slice the tomato and onion.

Burger preparation

Fry the bacon in a pan until they get crispy. Drain well. In a large bowl, combine ground meat, garlic, parsley and egg. Season the mixture with salt and pepper. Make 8 small patties, cover half the patties with slices of brie and crispy bacon, place another patty on top and seal the edges. In nonstick skillet, drizzled with vegetable oil, sear the burgers on both sides. Place them on a baking sheet and finish cooking in the oven for 8 minutes. Heat the bread in the oven a few minutes.

Mayo preparation

In a separate bowl, combine egg yolk, mustard, lemon juice and whisk. Gradually add the vegetable oil in a drizzle whisking completely. With BBQ sauce (home made)

To serve

On each bun, place a beef patty, a little mayonnaise, a slice of tomato and onion and the BBQ sauce. Accompany your burger with a salad seasoned your favorite vinaigrette.

Bon appétit!