

Black & Blue Barbeque Bacon Burger

- 1 Pound Ground Beef (Round or Sirloin)
- 8 to 10 Strips of Thick Sliced Bacon
- 1/4 to 1/2 Cup Mild or Spicy Black Swamp Gourmet™ Barbeque Sauce
- Crumbled Blue Cheese
- 4 Toasted Buns

Form the ground beef into 4 burgers and fry, broil, or grill to desired degree of doneness. While burgers are cooking, cut bacon crosswise into 3/8" strips. Cook and drain well. Heat barbeque sauce in a frying pan and add bacon. Stir or toss until well covered. Cook until the barbeque sauce thickens and the bacon sticks together. Arrange bacon into 4 burger-sized patties, and top with blue cheese. Remove from heat. Place top of bun on bacon and cheese patty and lift from pan with a spatula. Top burger with lettuce, tomato, pickles, extra barbeque sauce or whatever you prefer.

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