



BASH BURGERS

Ingredients:

- 1/4 Cup Olive Oil
- 2 Spanish Onions, diced
- Salt and Pepper to Taste
- 1 Cup Hellman's Mayo
- 1 Cup Ketchup
- ¼ Diced Red Onion
- 1 TBSP Red Wine Vinegar
- ¼ Cup Relish
- 4 TSP Dijon Mustard
- 4 "Big Martys" Martin's Potato Rolls Or Brioche Burger Buns
- 4 Slices American Cheese
- 1 Cup Sliced Dill or Bread & Butter Pickles
- 4- 6 oz Hamburger Patties
- 1 lb Bacon

VEGETARIAN OPTION:

Substitute Impossible™ Burger or your favorite plant-based pattie and Lightlife Smart Bacon Meatless Veggie Bacon Strips (both available at Vons)

Bacon Jam

Cook the bacon on a sheet pan in a 350 degree oven until crispy, about 7-10 minutes. Set aside on paper towels

When cooled, chop with a knife into small pieces or pulse in a food processor until chunky
DO NOT MAKE MUSH!

Dice the onions and saute on medium heat in olive oil until caramelized and golden brown about 20 minutes, season with salt & pepper
Combine the bacon and onions in a mixing bowl, season with salt and pepper and set aside (can keep in the fridge for a few days - heat up in a saute pan when ready to use)

Special Sauce

Combine the mayo, ketchup, diced red onion, vinegar and relish in a mixing bowl
Mix well and keep in the fridge until ready to use

Burgers

Heat a cast iron pan or griddle to smoking hot
Season patties with S&P and smear 1 TSP of dijon on one side of the burger
Lightly coat the pan or griddle with a little oil and sear the burgers with the mustard facing up
Let the burgers caramelize before flipping about 3-5 minutes
Flip and place one slice of american cheese
Cook until desired temp
Lightly toast the buns

Place 1 TBSP of sauce on the top and bottom of each bun

Place the burger patty on the bottom bun
Top with 1 TBSP of the warm bacon onion jam
Top with 5 slices of pickles

Serve with chips, fries or tater tots and ENJOY!