



Bacon- and cheese-filled Burgers



4 hamburger buns
mayonnaise, ketchup, mustard
1 lb. ground chuck
1 pkg. bacon
1 1/2 cups mozzarella cheese, shredded
salt and pepper
American or mozzarella cheese slices
iceberg or leafy lettuce
tomatoes, sliced
sweet onions, sliced

Chop bacon into half-inch chunks and cook in skillet over medium/low heat until partially cooked. Drain on paper towel. Place bacon in bowl and freeze for 10 minutes. Chill ground chuck and fork in freezer for 10 minutes also. Mix ground chuck, mozzarella, and bacon with cold fork until combined. Form patties, handling as little as possible. Salt and pepper both sides. Preheat the grill using high heat for five minutes. Turn heat down to medium/low. Place burgers on grill. Cook 7 minutes. Flip. Cook 7 minutes more. Place American or mozzarella cheese on burgers the last minute of cooking (with lid closed).

Meanwhile, butter buns and heat butter-side down over medium/low heat until toasted. Serve burgers warm with your choice of condiments and toppings.