

Big Burger with Bacon and Cheddar



Recipe
Idea

Ingredients for 4 Servings:

- 4 pcs. **Harvest Farms Big Burger Classic, 180 g** (Item number 69540)
- 8 slices tomato slices
- 1 red onion, sliced
- 4 pcs. sweet-sour pickles, sliced
- 4 slices cheddar
- 8 slices bacon
- 4 sesame hamburger buns (ready-made)
- 2 tbs. mustard
- 8 tbs. tomato ketchup
- 8 lettuce leaves (lollo bianco or iceberg)

Preparation:

1. Wash the tomatoes, remove the cores and cut in 1-cm slices. Peel and thinly slice the onion. Rinse the lettuce leaves in cold water, let drain, then pat dry gently with a clean towel or kitchen roll. Slice the pickles. Remove the cheddar from the package and bring to room temperature.
2. Remove the frozen **Harvest Farms Big Burger Classic** Patties from the package and fry them, turning several times, until the desired degree of doneness is reached. Fry the bacon without added grease until crisp.
3. Slice the burger buns in half lengthwise and lightly toast the cut surfaces in a frying pan, toaster or in the oven.

Assembly:

Spread the bottom half of each toasted bun with ½ tbs. mustard and 1 tbs. ketchup. Top with lettuce leaves, followed by the fried **Harvest Farms Big Burger Classic** Patty, a slice of cheddar, two tomato slices and several onion and pickle slices. Finish with some crisp bacon slices. Spread more ketchup on the upper bun half before laying it on the bacon.

Preparation Options:



Grill
approx. 15 minutes



Contact grill
approx. 12 minutes



Frying pan
in oil, 12–15 minutes

(Core temperature 69 °C)

Goes well with:
Sweet potato fries or
potato wedges