



Bacon Butter Cheese Burgers

makes 6 to 8 patties

2 pounds 80/20 ground chuck

1/2 cup unsalted butter, room temperature

1 teaspoon salt

1/2 teaspoon freshly ground black pepper

1/4 cup of your favorite steak sauce

1/2 pound bacon, fried and fat reserved

sliced cheese

Condiments of choice: lettuce, tomatoes, pickles, onions, mayonnaise, mustard, ketchup, etc. (and buns if you insist)

In a large bowl, gently mix the beef, butter, salt, pepper and steak sauce until well blended, but don't over-handle the meat. Form 6 to 8 patties, place them on a platter, cover with plastic wrap and allow them to rest for about 10 minutes.

Heat the bacon fat in a large skillet or griddle until sizzling, and fry the hamburger patties to desired doneness, flipping once. (Never press down on a hamburger with a spatula to speed the cooking process – you'll be squeezing all the good-tasting stuff right out of it!)

As they finish cooking, allow the burgers to rest, placed on paper towels, for a few minutes before serving.