

THE ULTIMATE BACON CHEESEBURGER



Ingredients

- 1 pound thick-cut bacon
- 2 pounds ground beef (80% lean)
- Salt and pepper
- 6 ounces **Wisconsin butterkase cheese**, cut into six slices (1 ounce each)
- 6 ounces **Wisconsin mild cheddar cheese**, cut into six slices (1 ounce each)
- 1 cup fresh baby arugula or baby spinach
- 6 brioche buns, split and toasted
- 1/2 cup tomato jam or hot pepper jelly

Instructions

Heat oven to 400°F. Place a greased wire rack on an aluminum foil-lined rimmed baking sheet.

Arrange bacon strips in a single layer on rack, taking care to not overlap strips. Bake for 15-20 minutes or until bacon is crisp. Meanwhile, grease grill grate.

Heat grill to medium. Form beef into six patties, 1/3 pound each. Season with salt and pepper.

Grill burgers, covered, over medium heat for 5-8 minutes on each side or until a thermometer inserted in patties reads 160°F. Top with butterkase and cheddar. Cover and cook for 1-3 minutes longer or until cheeses are melted. Place arugula on bun bottoms; top with burgers and bacon. Spread tomato jam on bun tops; replace tops.