

EVERYTHING MAPLE BACON BURGER BUNS

4 personnes45 minutesEasy

Ingredients

- 4 Everything Brioche Buns
- 500g ground beef
- 8 slices of pork belly
- 1 potato
- 120g cheddar
- A few lettuce leaves
- 1 red onion
- 4 tablespoons of maple syrup
- Sesame seeds
- Barbecue sauce
- Salt, pepper

Preparation

1-Prepare the potato chips:

Preheat the oven to 180°C (350°F).

Peel the potato and, using a peeler, cut it into thin slices.

Place them on a baking sheet lined with parchment paper and bake until the chips become crispy (about 20 minutes).

2-Assemble the burgers:

Hand-form 4 balls with the ground beef and flatten them slightly.

Cut the buns in half and place them on the oven rack to toast.

In a pan (or on a griddle), add a drizzle of oil and heat it up.

When it is hot, place the ground beef patties in the pan and season them.

When the patties begin to brown slightly on one side, flip them and let them cook on the other side for a few minutes. Keep them warm.

In the same pan (or on the griddle), grill the thin slices of pork belly.

At the end of cooking, add the maple syrup.

Once the bacon is caramelized, add the sesame seeds and then remove them from the pan.

Once they are toasted, take the buns out of the oven.

Spread about a tablespoon of barbecue sauce on the bottom part of the bun.

Next, place a patty and finish with a piece of cheddar.

Bake the burgers for a few minutes to melt the cheese.

Peel and slice the red onion into rings.

Once the cheese is melted, take the burgers out of the oven, add 2 slices of caramelized bacon, a few potato chips, 2 to 3 red onion rings, and a few lettuce leaves.

Close the burgers with the top bun.

Serve immediately.

