

Rotella's Brioche Bun (#686)

Bacon Burger with Blue Cheese & Caramelized Onions



Yield: 1 burger



Ingredients

- 1 Rotella's Bun (#686)
- 8 oz ground beef patty (80/20 recommended)
- 2-3 strips bacon
- ¼ cup blue cheese crumbles
- ½ large onion, thinly sliced
- 1 hamburger bun
- 1 Tbsp butter or oil
- Salt and black pepper

Directions

1. Preheat a portable griddle to medium heat. Add a small amount of butter or oil, then add sliced onions. Cook slowly, stirring occasionally, until softened and deep golden brown. Move to a cooler side of the griddle.
2. On another section of the griddle, cook bacon until crispy. Remove and set aside.
3. Increase heat to medium-high. Season the beef patty with salt and pepper and place on the hot griddle. Cook until a crust forms, then flip.
4. Top the burger with blue cheese and allow it to melt slightly as the patty finishes cooking.
5. Toast the bun lightly on the griddle until golden.
6. Assemble the burger with the patty, bacon, and a generous portion of caramelized onions. Serve immediately.

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Rotella's Featured Item

Rotella's Brioche Bun

SKU #686

PACK 6/8 ct



For more information, please contact your Rotella's Sales Representative:

800.759.0360

