



UCOOK

Candied Bacon & Cheddar Burger

with a fresh salad

No daydreaming today, Chef! Because you need to focus your full attention on making a scrumdiddlyumptious burger that will outshine the rest. The secret-not-so-secret to this recipe is the candied bacon, pan fried until golden perfection with brown sugar. This is just one of the many delicious layers - from the fluffy pink burger bun, the cheesy beef patty, the caramelised onion to the last-but-not-least side of charred corn & tangy tomato salad.

Hands-on Time: 30 minutes

Overall Time: 35 minutes

Serves: 4 People

Chef: Jason Johnson

 Quick & Easy

 Stellenzicht | Thunderstone Rosé

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Ingredients & Prep

2	Onions
8 strips	Streaky Pork Bacon
40ml	Brown Sugar
120g	Cheddar Cheese
4	Free-range Beef Burger Patties
160g	Corn
2	Tomatoes
80g	Salad Leaves
40ml	White Wine Vinegar
4	Pink Burger Buns <i>halved</i>
80ml	BBQ Sauce

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter (optional)
Sugar/Sweetener/Honey

1. CARAMELISATION STATION

Peel and roughly slice the onion. Place a pan over medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion until caramelised, 12-15 minutes (shifting occasionally). At the halfway mark, add a sweetener. Remove from the pan, season, and cover.

2. CANDIED BACON

Pat the bacon strips dry with paper towel. Place in a cold pan over low heat. Sprinkle with ½ the sugar. Fry until the sugar has melted, 6-8 minutes. Flip and sprinkle the remaining sugar. Fry until the bacon is golden, 6-8 minutes. Remove from the pan.

3. FRY THE PATTIES

Roughly slice the cheese and set aside. Return the pan to medium-high heat with a drizzle of oil. When hot, fry the patties until browned and cooked to your preference, 3-4 minutes per side. In the final 2 minutes, add the sliced cheese on top of the patties and cover with a lid until melted. Remove from the pan and season.

4. CHARRED CORN

Return the pan to medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 4-6 minutes (shifting occasionally). Remove from the pan and set aside.

5. SIDE SALAD

Rinse the tomatoes and the salad leaves. Cut the tomatoes into thin wedges and roughly shred the salad leaves. In a salad bowl, combine the vinegar with a drizzle of olive oil. Add the tomato wedges, the shredded leaves, and the charred corn. Toss to combine and season.

6. BURGER NIGHT

Smear the bottom halves of the burger buns with oil or butter (optional) and the BBQ sauce. Top with the cheesy burger patties, the caramelised onion, and the candied bacon, and close up with the other halves of the bun. Serve alongside the fresh loaded salad. Well done, Chef!

Nutritional Information

Per 100g

Energy	800kj
Energy	192kcal
Protein	8.5g
Carbs	13g
of which sugars	4.6g
Fibre	1g
Fat	11.3g
of which saturated	4.4g
Sodium	190mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within 3
Days