



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: 25 minutes

Overall Time: 30 minutes

Serves: 1 Person

Chef: Jason Johnson

 Quick & Easy

 Stellenzicht | Thunderstone Rosé

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Ingredients & Prep

1	Onion
2 strips	Streaky Pork Bacon
10ml	Brown Sugar
30g	Cheddar Cheese
1	Free-range Beef Burger Patty
40g	Corn
1	Tomato
20g	Salad Leaves
10ml	White Wine Vinegar
1	Pink Burger Bun <i>halved</i>
20ml	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, 8-10 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 $\frac{1}{2}$ 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 patty 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 patty 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, 3-4 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 half of the burger bun with oil or butter (optional) and the BBQ sauce. Top with the cheesy burger patty, the caramelised onion, and the candied bacon, and close up with the other half 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