

CAFE THOMPSON RECIPE

CANDIED BACON CHEESEBURGER WITH CARAMELIZED TOMATO AND ONION JAM

Will Coleman's first unexpected ingredient in this burger stack is the candied bacon. Coleman then adds an easy tomato and onion jam in the place of classic ketchup. The stack comes together when the candied bacon is piled high with cheese, a thick and juicy patty, and the irresistible tomato jam.

SERVES 6

INGREDIENTS

- 2 1/4 pounds 80% lean ground beef
- Kosher salt, to taste
- Freshly ground black pepper, to taste

Candied Bacon

- 1/4 cup brown sugar
- 1 1/2 teaspoons freshly ground black pepper
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 12 slices bacon, caramelized

Tomato and Onion Jam

- 2 tablespoons olive oil
- 3 red onions, sliced
- 6 tomatoes, sliced
- 4 cloves garlic, chopped
- 3 tablespoons balsamic glaze
- 1 1/2 teaspoons kosher salt



DIRECTIONS

Preheat the oven to 425 F.

In a small bowl, mix the brown sugar, black pepper, chile flakes, garlic powder and paprika.

Place the bacon onto a parchment-lined baking sheet and coat evenly with the brown sugar mixture.

Bake for 15 minutes, or until the bacon is golden-brown.

Tomato and Onion Jam

Place a medium saucepan over medium-low heat and add in the olive oil to heat. Add in the red onions, tomatoes, garlic, balsamic glaze and kosher salt. Stir together as you cook down the onions and tomatoes for 20 minutes. Once the onions and tomatoes have caramelized and taken on a jam-like consistency, set aside for serving.

Burgers

In a large bowl, mix the ground beef with salt and pepper. Form into four 6-ounce patties and grill 3 to 4 minutes on each side.

Side dishes

Arugula
Tomato Salad

