

CAFE THOMPSON RECIPE

PIMENTO-CANDIED BACON CHEESEBURGER WITH CARAMELIZED TOMATO AND ONION JAM

The first unexpected ingredient in this burger stack is the candied bacon. Not only does it add a smoky and sweet bite, but candying the bacon protects its crispy texture and prevents it from becoming soggy. The stack comes together when the candied bacon is piled high with cheese, a thick and juicy patty, and tomato jam.

SERVES 6

INGREDIENTS

- 2 1/4 pounds ground beef
- 2 teaspoons kosher salt
- 1 teaspoon black pepper
- 6 ounces pimento
- 1/4 cup brown sugar
- 1/8 teaspoon black cracked pepper
- 1 teaspoon red chili crushed flakes
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 12 slices hickory-smoked bacon
- 2 tablespoons olive oil
- 1 1/2 pounds fresh red onions, julienned 1/4-inch
- 3 cups fresh tomatoes, diced
- 4 garlic cloves, minced
- 3 tablespoons balsamic vinegar glaze
- 6 cheddar cheese, presliced, 75 ounces
- 6 brioche buns



DIRECTIONS

In a large bowl, mix the ground beef with the salt, pepper and pimento.

Form the seasoned beef into 6-ounce patties.

Preheat the oven to 425 F.

Mix the brown sugar, cracked black pepper, chili flakes, garlic powder and smoked paprika.

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

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

In a saucepan over medium-low heat, add the olive oil. Once heated, add the red onions and cook until translucent and soft. Add the tomatoes, garlic and balsamic glaze. Stir together and cook down for 20 to 25 minutes or until the onions and tomatoes start to caramelize and take on a jam-like consistency.

Grill the burger patties for 3 to 4 minutes on each side.

Top the grilled burgers with a slice of cheese while toasting the bun on the grill.

Place the cooked burger onto the bottom bun.

Top with the tomato onion jam and 2 slices of candied bacon.

Place the other bun on top.

Side dish

Big Buns-Fries

