

Recipe: Hawaiian Burgers

Description: An easy and elevated take on the plain ole burger using simple ingredients. Time to take a baby step out of the box with this one.

Servings: 4

Serve with: chips/fries and fruit

Ingredients:

- 1 lb. beef
- Sliced red onion
- 4 Bacon slices
- 1 can pineapple rings
- Lettuce leafs (optional)
- BBQ sauce
- Hamburger Buns
- Salt + pepper to taste

Directions:

1. Form beef in to quarter pound patties, cook in preheated cast iron skillet. Season with salt and pepper. Cook to 150 degrees.
2. While patties are cooking, cook 4 slices of bacon on a baking sheet in a 375 degree oven until desired crispness.
3. Cut red onion into slices. You can leave them raw or saute them in a little butter.
4. When burgers are nearly done, butter both sides of hamburger buns and toast in a frying pan.
5. Put all ingredients together like a normal burger would look

Enjoy.