

CopyCat Applebee's Triple Bacon Burger

Ingredients

½ lb bacon rashers, cut into halves
1 lb ground beef
2 tbsp Worcestershire sauce
2 tbsp garlic, minced
1 tsp ground black pepper
1 tsp salt
½ cup cheddar cheese, sliced, or shredded
Cooking spray

Burger Assembly:

unsalted butter, at room temperature, for spreading
hamburger buns
mayonnaise
lettuce leaves, of your choice (mixed red curly leaf and green ice lettuce)
tomatoes, sliced into rings
yellow onions, sliced into rings
pickles, sliced
wooden skewers, if using

Directions

In a large mixing bowl, combine the ground beef, Worcestershire sauce, garlic, black pepper, and salt. Mix until evenly incorporated.

Cover, and set aside in a chilled area to allow the proteins to firm up for at least an hour.

While waiting, preheat your griddle and grease it with cooking spray.

Portion roughly 3 ounces of patties with your beef, using your preferred mold to shape.

Grill the patties for roughly 4 to 5 minutes on each side or until they reach desired doneness.

Sprinkle roughly 1 ounce or 1 slice of cheese on the top of the burger and allow it to melt before removing the burger from the griddle.

Spread roughly 1 tablespoon of butter on both burger bun halves and heat your burger buns on the pan or griddle to toast.

Spread roughly 1 tablespoon of mayonnaise on each side of the buns.

Place roughly $\frac{1}{2}$ ounce of lettuce at the bottom half of the bun, then place 1 patty, followed by 2 pieces of bacon rashers. Repeat until you have 3 burger layers with bacon rashers in between.

Lastly, top with roughly 1 ounce each of tomatoes and onions, and $\frac{1}{4}$ ounce of pickles.

Cover with the top bun. You can also place a wooden skewer through the sandwich to hold it in place. Repeat until you have assembled all your burger patties in this way.