

Candied Bacon Maple Cheddar Burger
Paired with White Dog Red or Ameritage
Reserve 2005

Ingredients:

Candied Bacon

- 1 lb. thick cut applewood smoked bacon
- ½ cup light brown sugar
- ½ tsp. fresh ground black pepper

Caramelized Onions

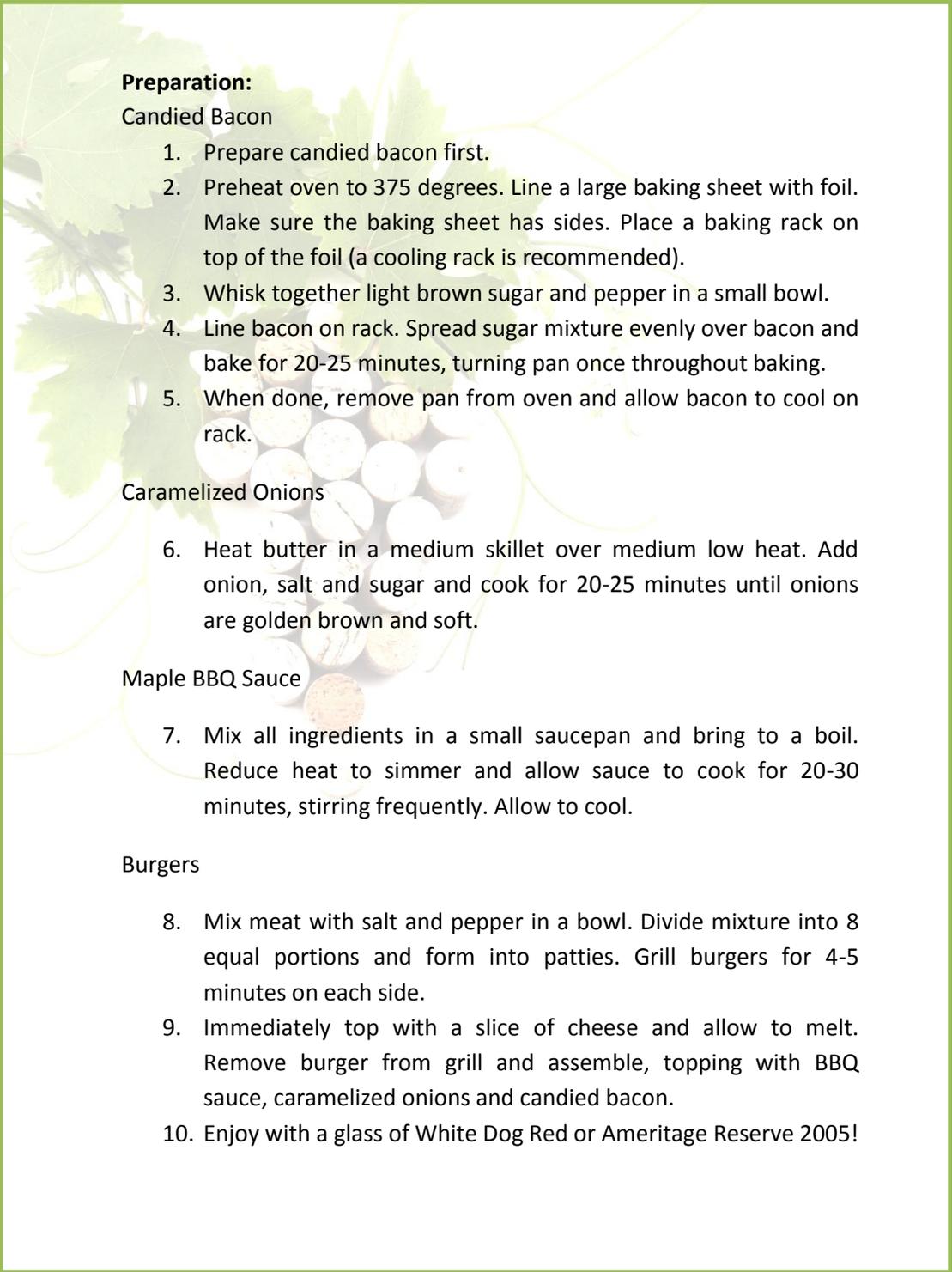
- 3 Tbsp. butter
- 1 tsp. granulated sugar
- ½ tsp. salt
- 1 Tbsp. maple syrup
- 1 large yellow onion, sliced thinly

Maple BBQ Sauce

- 1 cup ketchup
- 2 Tbsp. apple cider vinegar
- ½ cup real maple syrup
- 1 Tbsp. Worcestershire sauce
- 1 ½ tsp. hot sauce
- 1 tsp. garlic powder

Burger

- 2 lbs. ground beef
- 2 tsp. salt
- 1 tsp. fresh ground black pepper
- 8 slices sharp cheddar cheese
- 8 buns, toasted if desired



Preparation:

Candied Bacon

1. Prepare candied bacon first.
2. Preheat oven to 375 degrees. Line a large baking sheet with foil. Make sure the baking sheet has sides. Place a baking rack on top of the foil (a cooling rack is recommended).
3. Whisk together light brown sugar and pepper in a small bowl.
4. Line bacon on rack. Spread sugar mixture evenly over bacon and bake for 20-25 minutes, turning pan once throughout baking.
5. When done, remove pan from oven and allow bacon to cool on rack.

Caramelized Onions

6. Heat butter in a medium skillet over medium low heat. Add onion, salt and sugar and cook for 20-25 minutes until onions are golden brown and soft.

Maple BBQ Sauce

7. Mix all ingredients in a small saucepan and bring to a boil. Reduce heat to simmer and allow sauce to cook for 20-30 minutes, stirring frequently. Allow to cool.

Burgers

8. Mix meat with salt and pepper in a bowl. Divide mixture into 8 equal portions and form into patties. Grill burgers for 4-5 minutes on each side.
9. Immediately top with a slice of cheese and allow to melt. Remove burger from grill and assemble, topping with BBQ sauce, caramelized onions and candied bacon.
10. Enjoy with a glass of White Dog Red or Ameritage Reserve 2005!