

Betty's Succulent Avocado Bacon Cheeseburger



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In this video, Betty demonstrates how to make an Avocado Bacon Cheeseburger. The burger is grilled on an outdoor grill and is dressed with remoulade sauce, sharp cheese, avocado, bacon, and lettuce on a wheat bun. Succulent!

Ingredients (for 4 Avocado Bacon Cheeseburgers):

1 ¼ pounds hamburger (I used 77/23; you may use hamburger with lower fat content.)
freshly ground sea salt, to taste
freshly ground black pepper, to taste
flat outer lettuce leaves, as needed
avocado slices (2 or 3 avocados)
remoulade or other sauce, as desired (You will find a recipe for Dill Pickle Remoulade Sauce in bettyskitchen.)
4 cheese slices (I used Kraft "sharp cheddar" cheese, cut into a circle with a biscuit cutter)
8 slices bacon, fried until crisp and then drained
4 wheat sandwich buns

Season 1 ¼ pounds hamburger to taste with freshly ground sea salt and freshly ground black pepper. Form into 4 patties and grill them on an outdoor grill. (You may also use a kitchen grill or even a skillet on the stove.) Prepare toppings by washing and separating lettuce, slicing avocados, and gathering sandwich buns, sauce, crisp bacon, and cheese. Assemble Avocado Bacon Cheeseburger by slicing open sandwich bun, and placing components on the bottom half. First place flat lettuce leaves, followed by about 3 crescents of avocado, the grilled burger, remoulade sauce, cheese slice, and 2 slices of crisp bacon, broken in half. Place the other half of the sandwich bun on top. Serve immediately! Accompany with Deep-Fried Green and Ripe Tomatoes and Trendy Kale Chips. A great summertime lunch or dinner! Enjoy! --Betty ♥♥♥♥♥

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