



Labor Day Big Batch: Grilled Cheeseburgers

with Bacon-Onion Jam & Wedge Salad

 1h  2 Servings

There's no better way to enjoy a holiday weekend than firing up the grill and making a round of cheeseburgers. We elevate our burgers by making a sweet and savory bacon-onion jam to slather onto the juicy patties under a melted layer of cheddar-jack cheese. A classic wedge with bacon-fat infused ranch dressing gets topped with chopped tomatoes and—you guessed it—more bacon! (2-p plan serves 4; 4-p plan serves 8)

What we send

- 4 oz pkg thick-cut bacon
- 2 yellow onions
- 2 oz dark brown sugar
- 2 tomatoes on the vine
- 1 head iceberg lettuce
- 2 (10 oz) pkgs grass-fed ground beef
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 4 potato buns ^{1,7,11}
- 3¼ oz dill pickles
- 2 (1½ oz) ranch dressing ^{3,7}

What you need

- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- neutral oil

Tools

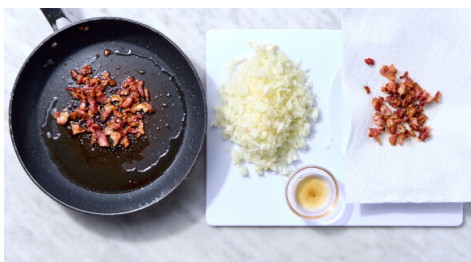
- grill or grill pan
- medium skillet

Allergens

Wheat (1), Egg (3), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 45g, Carbs 50g, Protein 54g



1. Cook bacon

Preheat grill or grill pan to high. Cut **bacon** into ¼-inch pieces. Finely chop **onions**.

Place **bacon** in a medium skillet. Cook over medium-high heat, stirring frequently, until golden-brown and crisp, about 5 minutes. Transfer half of the bacon to a paper towel-lined plate with a slotted spoon; set aside **1 tablespoon bacon fat**. Reserve both for step 6.



4. Cook burgers

Form **ground beef** into 4 (4-inch wide) patties; press a slight dimple in each center. Season both sides with **salt** and **pepper**.

Brush grill grates with **oil**. Grill **patties** until deeply browned on the bottom, 2-3 minutes. Flip, top with **cheese**, and cover. Grill until cheese is melted and burgers are medium-rare, 2-3 minutes (or longer for desired doneness). Transfer to a plate.



2. Caramelize onions

Add **onions** and a **pinch of salt** to skillet with **remaining bacon** over medium-high. Cook, stirring often, until liquid has cooked off and a layer of browned bits form on bottom of skillet, 5-7 minutes.

Add **2 tablespoons water**; scrape up browned bits with wooden spoon. Cook, adding water and scraping when browned bits build up, until onions are deep, dark brown, 15-20 minutes.



5. Assemble burgers

Split **buns** and grill cut-side down until toasted, 1-2 minutes. Spread **bacon-onion jam** on cut-sides of buns. Sandwich with **patties, pickles, and sliced tomatoes and lettuce**.



3. Prep ingredients

Add **3 tablespoons brown sugar** (save rest for own use) and **2 tablespoons each of vinegar and water** to **onions**. Cook until **onions** have a jammy consistency, 2-3 minutes. Set aside off heat.

Cut **1 tomato** into ½-inch pieces; cut remaining tomato into slices. Cut **half of the lettuce** through the core into 4 wedges. Thinly slice 1 cup of the remaining lettuce.



6. Assemble salad & serve

In a small bowl, slowly whisk **reserved bacon fat** into **ranch dressing**.

Arrange **lettuce wedges** on a serving plate. Drizzle with **bacon-ranch dressing**. Top with **chopped tomatoes** and **reserved bacon**. Serve with **burgers**. Enjoy!