

CUT ALONG DOTTED LINE ✂

Recipe courtesy of Mantitlement.com

1. Place bacon in a large skillet and cook until crisp. Remove to a paper towel-lined plate to cool. Reserve 2 T of the bacon grease. Discard remaining grease and wipe out skillet.
2. Add olive oil and reserved bacon grease to the same skillet over low heat. Add onions and salt. Cook, stirring often, for 30-40 minutes, or until brown and caramelized. Set aside to cool.
3. While onions are cooking, combine whiskey and garlic in a shallow dish. Add hamburger patties and let marinate immediately.
4. Grill the burgers over medium-high heat for 5 minutes per side for a medium/medium-rare burger.
5. At the last minute of grilling, add 2 slices of cheese to each burger and close the lid to melt the cheese.
6. Place each burger on a bottom bun. Top with a large spoonful of caramelized onions and then one strip of bacon broken in half. Add top bun. Serve immediately.

Blue Mountain

DIRECTIONS

FOLD ALONG SOLID LINE 🖱

WHISKEY BURGERS

Serves 4

INGREDIENTS

- 4 strips bacon
- 2 T reserved bacon grease
- 2 T olive oil
- 2 Vidalia onions, thinly sliced
- 1 t salt
- ¼ c whiskey
- 3 garlic cloves, chopped
- 4 (6-6½-oz) hamburger patties
- 8 slices American cheese
- 4 hamburger buns

