

chicken bacon KNOCKOUT burger



Cheese, bacon, garlic stout bbq sauce and chicken are what in my opinion make a perfect burger. Can you handle my chicken bacon knockout burger? You better!



Ingredients

400 g of minced chicken	Garlic stout bbq sauce (we made HERE)
1 tablespoon of black pepper	250 g of rindless bacon
2 tablespoons of garlic powder	Fresh lettuce
1/2 a cup of finely chopped spring onion	Burger buns
1/2 a tablespoon of finely chopped rosemary	Fresh tomato slices
1/2 a cup of Guinness stout	Cheddar cheese slices

Method

Peel In a pan, cook your bacon until it totally renders and is nice and crispy. Once done, remove from the heat and set aside. Collect the bacon fat that remains in the pan which we shall use later.

In a bowl, add your minced chicken followed by your Guinness stout. This should be immediately followed by your finely chopped spring onion, rosemary, garlic powder and black pepper. Allow to marinate for 20 minutes. After your marination time has lapsed, scoop some of the minced chicken and shape it with your hands into 1/2 inch thick patties. On a pan, drizzle the bacon fat and heat it then place the patties to cook.

Add your cheese slices and allow them to melt over them using the heat of your pan and the meat. Once molten, remove from heat.

Begin layering your chicken bacon knockout burger: bottom bun, lettuce, garlic stout bbq sauce, chicken pattie with cheese, tomatoes, crispy bacon, top bun.

Dig in!



SERVE WITH: a drink and side of your choice

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/chicken-bacon-knockout-burger/>