



Mac & Cheese Burger

Wine Pairing: Chenin Blanc

Burger Type: Other

Bun Type: Brioche

Pamela E Forrest
Springfield, Oregon

INTRODUCTION:

I think it is safe to say I am obsessed with burgers! I love making new creations and trying different things with burgers. This recipe is no different. I took my homemade mac and cheese and piled it onto the beef and pork burger! It is definitely a messy eat, but the flavors are stellar!

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

Burger:

- ½ Pound bacon, cut in half
- 6 Brioche buns
- 1 Pound ground beef
- 1 Pound ground pork
- 1 Teaspoon coarse black pepper
- 1 Teaspoon sea salt
- 1 Teaspoon paprika
- 3 Garlic cloves, minced

Mac and Cheese:

- 1 Pound short pasta shells or elbows
- 3 Tablespoons butter
- 1 Teaspoon garlic powder
- 3 Tablespoons flour
- 2 Cups chicken broth



- 1 Cup heavy cream
- 2 Cups cheddar cheese, shredded

Assemble:

- 6 Pieces romaine lettuce
- 1 Tomato, cut in slices
- ½ Red onion, cut in thin rings

INSTRUCTIONS:

Burger:

1. Preheat oven or grill to 450 degrees Fahrenheit and start water boiling for pasta
2. In a frying pan over medium heat, add bacon strips and cook until crispy; remove to a paper towel covered plate and set aside until ready to build the burgers
3. In a bowl, combine the burger ingredients for the burgers and form into six 4-inch patties
4. Once the grill or grill pan is heated, cook patties for 7 to 8 minutes on each side

Mac and Cheese:

5. Add pasta to boiling water and cook as directed on the package, then drain in a colander and rinse with cool water to arrest the cooking process; return to pot (away from heat)
6. Lay open buns on baking sheet and place in the oven or grill for 10 minutes to toast
7. In a saucepan over medium heat, add butter and garlic powder
8. Once melted, whisk in heavy cream, chicken broth and flour and cook for 3 minutes
9. Add in cheese, a handful at a time, until fully melted, and let cook for another 2 minutes then pour over cooked pasta and stir to coat well

Assemble:

10. Start with a toasted bottom bun and place a piece of lettuce, one tomato and some red onions
11. Top with a burger, followed by a helping of mac and cheese and then pieces of bacon and top with a toasted top bun