



## Bacon Jam Bison Burger

*Wine Pairing: Sutter Home Merlot*

**Burger Type:** Bison

**Bun Type:** Pretzel Bun

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### INTRODUCTION:

Packed with bacon and a hint of sweetness, this easy to make bison burger will steal your hearts and make your tummies happy!

Serves: 6 Regular-Sized Burgers

### INGREDIENTS:

#### Burger:

- 3 Pounds ground bison
- 1-2 Tablespoons olive oil
- 1 Pinch salt, or to taste
- 1 Pinch pepper, or to taste
- 1-2 Tablespoons garlic powder (more or less if you prefer)
- 2 Tablespoons butter
- 6 Slices Muenster Cheese
- 6 Pieces butter lettuce
- 6 Pretzel rolls

#### Bacon Jam:

- 1 Pound thick cut bacon (my favorite is smoke flavored)
- 2 Large sweet onions
- ½ Cup brown sugar, packed



- 1 Pinch cinnamon
- 1 Tablespoon balsamic vinegar (apple cider vinegar is okay too)
- $\frac{2}{3}$  Cup water

## INSTRUCTIONS:

### Bacon Jam:

1. Heat a large skillet to medium-high heat (about 350 degrees Fahrenheit)
2. While the skillet is heating, chop bacon into medium sized pieces, add bacon to hot skillet and cook until chewy, about 8 to 10 minutes
3. While bacon is cooking, chop onions into quarters and thickly slice them
4. Once the bacon is done cooking, pour out all of the bacon drippings except for 1 to 2 tablespoons, place onion in the skillet to cook for about 8 to 10 minutes with reserved drippings, then turn heat down to low, about 250 degrees Fahrenheit
5. Add the  $\frac{1}{2}$  cup brown sugar and the pinch of cinnamon, then stir with the onions
6. Continue to cook onions for about 18 to 20 minutes on low until caramelized
7. Add the bacon pieces back to the caramelized onions, along with  $\frac{2}{3}$  cup of water, stir and continue to slowly cook on low for about 25 to 30 minutes, stirring every 5 minutes
8. Bacon jam is done whenever it has a jam-like consistency; turn off heat and remove skillet from stove
9. Stir in 1 tablespoon balsamic vinegar when removed from heat
10. Bacon jam can be immediately used or stored for up to a week in the refrigerator (if it is made in advance, make sure it is room temperature before adding it to your burger; recipe makes 2 cups of bacon jam)

### Bison Burgers:

1. Form  $\frac{1}{2}$  pound burger patties with your hands, then drizzle patties with 1 to 2 tablespoons of olive oil and season with salt and pepper until all are covered
2. Sprinkle each side of the patties with garlic powder using at least 1 to 2 tablespoons total for all 6 patties
3. Heat a large skillet on medium high heat to about 350 degrees Fahrenheit



4. Put 2 tablespoons of butter into the pan and swirl to coat (make sure the butter does not burn/brown) then add your patties
5. Cook for 6 to 7 minutes before flipping, allowing the burger to get a nice sear
6. Flip the patties and cook for another 5 or so minutes
7. During the last minute, place 1 slice of Muenster cheese per burger patty and wait for it to melt
8. Pull bison burgers from the skillet and place on pretzel rolls
9. Top with 1 piece of butter lettuce, a heaping spoonful of bacon jam, then serve!