

The Motor City Maple Bacon Crunch Burger

Pairs With: White Zinfandel

Burger Type: Beef

Bun Type: Brioche

Entrant Name: Stephen Lukasik

Location: Livonia, Michigan

INTRODUCTION:

Inspired by Detroit's rich history and my love for bold, hearty flavors, the Motor City Maple Bacon Crunch Burger brings together the comforting taste of smoky bacon, the surprise of a maple glaze, and the satisfying crunch of crispy onions. Designed to pair perfectly with Sutter Home's Zinfandel, this burger is a celebration of Michigan's spirit—innovative, robust, and unforgettable.

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 2 pounds 80/20 ground beef
- ½ cup sharp white cheddar, shredded
- 6 slices sharp cheddar cheese
- 6 brioche buns
- 12 slices thick-cut applewood smoked bacon
- 1 cup crispy fried onions (homemade or store-bought)
- ¼ cup real maple syrup
- 2 tablespoons Dijon mustard
- ½ cup mayonnaise
- ¼ cup bread and butter pickles, chopped
- 2 tablespoons chopped fresh chives
- 1 tablespoon Worcestershire sauce

- 1 teaspoon smoked paprika
- 1 teaspoon kosher salt
- ½ teaspoon cracked black pepper
- 2 tablespoons butter (for toasting buns)

INSTRUCTIONS:

1. Prepare the Maple Bacon: Grill bacon slices until crisp. Brush with maple syrup during the last minute of grilling for a sweet glaze. Set aside
2. Make the Patty Mix: In a large bowl, gently combine ground beef, Worcestershire sauce, smoked paprika, salt, pepper, and cheddar. Form into 6 equal patties, slightly larger than the buns
3. Grill the Patties: Preheat grill to medium-high. Grill patties 4 to 5 minutes per side for medium, adding a slice of cheddar during the last minute
4. Toast the Buns: Mix butter with 1 tablespoon maple syrup. Brush cut sides of buns and grill until golden
5. Prepare the Maple Dijon Mayo: Combine mayonnaise, Dijon mustard, 2 tablespoon maple syrup, and chives. Mix well
6. Assemble: Spread maple Dijon mayo on both bun halves. Layer bottom bun with pickles, burger patty, two slices maple bacon, crispy onions, and top bun

Cooking Tip: For extra crunch, add a handful of kettle-cooked potato chips between the patty and bacon before topping with onions.