



## BBQ BUBBA burger

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**FEEDS:**  
**4 PEOPLE**

**PREP TIME:**  
**10 MINUTES**

**COOK TIME:**  
**20 MINUTES**

**TOTAL TIME:**  
**30 MINUTES**

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### GROCERY CHECKLIST:

- 1 Box of Original Beef BUBBA burgers
  - 4-8 Pieces of bacon, cooked
  - 4 Slices of cheddar cheese
  - 1 Red onion, cut into rings
  - 1 Head of lettuce
  - 4 Burger buns
  - 2/3 Cup barbecue sauce
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## DIRECTIONS

### STEP 1 - Cook the Bacon.

Cook the bacon to your preferred texture in either the oven or in a skillet.

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### STEP 2 - Grill Your BUBBAs.

Heat your grill to high heat. Once hot, place the BUBBA burgers on the grill and cook for about 4 minutes on one side. Add the sliced red onion to the grill with the burgers, if desired.

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### STEP 3 - Make it Cheesy!

Flip the burgers, and add a slice of cheddar cheese to each. Cook for another 4-5 minutes. Remove the burgers from the grill.

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### STEP 4 - Bun Time.

Toast the bun on the grill then top each bottom bun with lettuce, a burger patty, the sliced red onion and 1-2 pieces of bacon.

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### STEP 5 - Serve and Enjoy!

Spoon the BBQ sauce onto the top bun and place it onto the BUBBA burger. Serve it up and enjoy!

