



Pickle Bacon BUBBA Cheeseburger

FEEDS:	PREP TIME:	COOK TIME:	TOTAL TIME:
6 PEOPLE	5 MINUTES	15 MINUTES	20 MINUTES

GROCERY CHECKLIST:

- 1 Box of Original or Angus beef BUBBA burgers
- 6 Brioche burger buns
- 6 Slices of American cheese
- 2 Beefsteak tomatoes
- Pickle slices
- 6 Slices of bacon
- 1 Red onion
- Fresh lettuce

DIRECTIONS

STEP 1 - Prep the Fresh Toppings.

Slice your tomatoes and onions and cook your bacon until it reaches crispy perfection.

STEP 2 - Fire Up the Grill!

Cook your BUBBA burger straight from the freezer, no thawing needed! Grill or pan-sear over medium heat for about 5–7 minutes per side, or until fully cooked to 160°F.

STEP 3 - Add the Cheese.

Top with American cheese during the final minute of cooking so it melts perfectly over the patty.

STEP 4 - Toast the Buns.

Once your BUBBA burgers are done cooking, place the brioche buns face-down over the left-over burger juices and toast for about 1-2 minutes.

STEP 5 - Build, Serve, & Enjoy!

Add your favorite condiments to the bottom bun, add your cheesy BUBBA burger, then stack on the tomatoes, pickles, bacon, onions, and lettuce. Place the bun on top, secure with a toothpick, serve and enjoy!

