

# Manitoba Bacon 'n Cheddar Pork Burger



## Ingredients

2 lbs / 1 kg lean ground pork  
¼ cup / 50 mL panko crumbs  
2 eggs, slightly beaten  
1 Tbsp / 15 mL EACH dried oregano leaves and dried thyme leaves  
2 tsp / 10 mL EACH garlic powder, onion powder and seasoning salt  
1 tsp + ½ tsp / 7 mL ground black pepper  
8 slices cheddar cheese  
8 slices [easy candied bacon](#)  
8 hamburger buns, sliced and lightly toasted

Suggested toppings: arugula leaves, tomato slices, onion slices, fried egg and condiments of your choosing.

## Instructions

1. In large bowl, gently combine ground pork with breadcrumbs, eggs and seasonings; do not overmix.
2. Form mixture into 8 quarter pound patties. Cover and refrigerate for 1 hour.
3. Preheat barbecue on high; reduce heat to medium. Grill patties 6-8 minutes per side or until instant-read thermometer registers 160°F.
4. To assemble, place cheese slice on bottom half of bun followed by patty, candied bacon and chosen toppings. Cover with top half of bun.

Recipe adapted from Chris Pelland, Manitoba Pork recipe contest winner, 2017 BBQ & Blues Festival.

## Additional Info

- **Cut:** Bacon, Ground pork
- **Prep Time (Minutes):** 90
- **Cook Time (Minutes):** 15-20

- **Number of Servings:** 8