

# Grilled Pork Burgers with Bacon Onion Jam



## Ingredients

### Burgers:

1 lb / 0.5 kg lean ground pork  
½ cup / 125 mL finely chopped red onion  
2 cloves garlic, minced  
½ cup / 125 mL fine dry breadcrumbs  
1 egg, slightly beaten  
1 Tbsp / 15 mL Dijon mustard  
1 tsp / 5 mL EACH salt and ground black pepper  
6 hamburger buns, sliced  
3 Tbsp / 45 mL crumbled blue cheese for garnish (optional)  
Suggested toppings: Lettuce leaves, tomato slices, red onion slices, cooked bacon

### Bacon Onion Jam:

1-12 oz / 375 g package bacon, coarsely chopped  
3 cups / 375 mL chopped red onions  
2 cloves garlic, minced  
1 bay leaf  
½ cup / 125 mL apple juice  
⅓ cup / 80 mL water  
¼ cup / 50 mL balsamic vinegar  
2 Tbsp / 30 mL whisky  
½ cup / 125 mL packed brown sugar  
Dash ground cayenne pepper

## Directions

### For the burgers:

1. In large bowl, gently combine ground pork with onion, garlic, breadcrumbs, egg, mustard, salt

and pepper; do not overmix.

2. Form into 6 patties.
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. Serve in buns with your favourite toppings and condiments. Or, top with Bacon Onion Jam (recipe below) and garnish with crumbled blue cheese if desired.

\*For better burgers, use gentle hands to mix and form patties that are consistent in size so that they all cook at about the same rate. Make a thumbprint indent in the centre of each patty to help prevent 'patty puffing' while grilling.

### **For the jam:**

1. In large skillet, cook bacon over medium-high heat, stirring occasionally, until fat is rendered and bacon is lightly browned, about 20 minutes.
2. Remove all but 1 Tbsp fat from skillet. Add onions, garlic and bay leaf. Cook and stir until onions are softened, 2-3 minutes.
3. Add remaining ingredients. Stir to combine until sugar has dissolved, about 5 minutes.
4. Reduce heat. Simmer until liquid is syrupy, about 45 minutes. Stir occasionally, scraping up any browned bits from bottom of skillet.
5. Remove skillet from heat. Allow mixture to cool slightly.
6. Remove bay leaf. Transfer mixture to a food processor; pulse just until no large pieces of bacon or onion remain.

Bacon onion jam can be refrigerated in an airtight container for up to 3 days. Use as a condiment on hamburgers and grilled meats. It's also a great accompaniment to a platter of assorted cheeses and livens up a cream cheese smothered bagel.

Makes 1½-2 cups

### **Additional Info**

- **Cut:** Ground pork
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 90
- **Number of Servings:** 6