



# #MakeItGAP

## RECIPES

---

### BRUNCH BURGER WITH AVOCADO, BACON, AND A FRIED EGG

---

**YIELD:** 4 Servings

**INGREDIENTS:**

1/2 lb. bacon  
1 lb. ground beef  
2 tsp. Worcestershire  
1/2 tsp. kosher salt and ground black pepper  
4 slices American cheese  
4 brioche buns, halved  
4 eggs  
2 whole avocados, halved, pitted and sliced  
1/4 cup mayonnaise  
2 Tbsp. ketchup  
1 Tbsp. dill relish  
1 tsp. sriracha  
Chives, chopped for garnish

**PREPARATION:**

Place a griddle pan on your grill and preheat to 450°F.

Cook your bacon on the griddle until crispy. Remove to a paper towel lined plate.

Mix the ground beef, Worcestershire and season with kosher salt and pepper. Form into 4 equal palm sized patties, create a divet in the middle of each patty with your thumb. Cook your patties on the griddle for 5 minutes per side. Add a slice of cheese to each patty and melt. Toast your bun halves while your cheese melts. Remove your burgers and buns from the grill to a plate. Next, on the griddle fry eggs until they are cooked to your preference, then remove and place on a plate.

To make your sauce, whisk together mayonnaise, ketchup, dill relish and sriracha in a small bowl.

For assembly, add slices of avocado on the bottom bun topped with bacon, add your burger and fried egg. Spread sauce the top bun and garnish with chopped chives. Add your top bun and enjoy!

*Recipe adapted from dashofsavory.com*