

Bacon Blue Cheese Burgers

We love to grille in late spring, summer and early fall. One of the simplest, most savory recipes is our Bacon and Blue Cheese Burgers Enjoy with our 2003 Cabernet Sauvignon. Makes 8 Burgers.

16 Slices Bacon
2 Pounds Lean Ground Beef
1-Tablespoon Horseradish
1 Teaspoon Kosher Sea Salt
1/2 Teaspoon Fresh Ground Black Pepper
1/4 Cup Chopped Chives
1/2 LB Blue Cheese
1 Red Onion, Sliced
1 Avocado, Sliced
2 Tomatoes, Sliced
Green Leaf Lettuce
Mayonnaise, Dijon Mustard and Catsup
8 Large Hamburger Buns

Fry the bacon over medium-low heat until crisp on both sides. Put on paper lined plates to drain and cool. In a large bowl mix the Ground Beef, Salt, Pepper and Chives. Divide into 8 burgers. Prepare Onion, Avocado, Tomatoes, and Green Leaf Lettuce. Grill burgers to desired doneness. Top burgers with blue cheese. Transfer burgers to buns and add 2 slices of bacon per burger. Top with avocado, tomatoes, lettuce and onion. Serve with mayonnaise, mustard and catsup.

Recipe by Sandy Taylor Carlson

