

## Hamburger-recipes.com

### Bacon Chicken Burger

In this Bacon Chicken Burger the bacon is inside the patty and it produces a lovely smoky flavour. If you have already visited my Chicken Burger Tips page, are experienced in burger making or if you are a regular Hamburger Recipes.com visitor please ignore the [\(links\)](#) below.

Serves 4

#### **For The Patties:**

1lb/500g chicken meat ground or finely chopped  
[\(how to grind your own meat\)](#)  
4 slices smoked bacon, rind removed and finely chopped  
1 half onion finely chopped  
4 pinches paprika powder  
a little pepper, fresh ground is better  
a little salt, less or none if the bacon is salty  
1 hand fresh bread crumbs  
1 egg lightly whisked  
1 quarter chicken bouillon/stock cube dissolved in 2 to 3 tablespoons water

#### **For the Rolls:**

4 rolls  
sliced tomato  
thinly sliced onion  
lettuce  
a few slices of gherkin  
mayonnaise

Mix all the patty ingredients thoroughly, leaving the salt for after the patties are cooked if you prefer

Make sure the mixture is cool. Divide mixture into 4 equal balls and press into patties [\(how to mold patties\)](#).

Cook on low heat under the grill, on the barbecue or in the pan [\(how to regulate cooking temperature\)](#) until cooked through or the internal temp reaches 175F/80C [\(when is my patty cooked?\)](#).

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in pan) just before the patties are done. Spread a little mayonnaise on the bottom half of the roll, add a thin slice of onion, some lettuce, sliced tomato and a little sliced gherkin. Top it off with a little mayo, the patty and the other half of the roll.

**Bon Appetit!**