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## 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.

[\(A note on my measuring units\)](#)

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 stock block dissolved in a quarter cup 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 [\(how to season meat\)](#).

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 halves, add a thin slice of onion, some lettuce, a slice of tomato and a little sliced gherkin. Top it off with a little mayo, the patty and the top half of the roll.

**Bon Appetit!**