

GET GRILLIN' WITH GUY FIERI.

GRILLWITHGUY.COM



MAC 'N' CHEESE BACON BURGER

FROM THE KITCHEN OF GUY FIERI

Prep Time: 40 minutes | Total Time: 1 hour 30 minutes

Yield: 4 servings

For the Burgers:

- ¼ cup unsalted butter, melted
- 1 tsp. garlic, minced
- 4 brioche hamburger buns
- 2 tbsp. canola oil
- 4 (6-oz.) premium-blend ground beef balls
- 1 slice cheddar cheese
- 12 slices of pickle
- 1 beefsteak tomato, thinly sliced
- 8 ounces crispy crumbled bacon bits
- 4 tsp. garlic panko breadcrumbs
- 4 butter lettuce leaves

For the Mac 'n' Cheese:

- 1 stick unsalted butter
- ½ cup all-purpose flour
- 2 cups Miller Lite®
- 4 cups whole milk
- 1 bay leaf
- 3 ounces sharp white cheddar cheese, grated
- 2 ounces fontina cheese, grated
- 2 ounces parmigiano reggiano cheese, grated
- 2 ounces Gouda cheese, grated
- 3 tbsp. yellow mustard

- 2-3 grates fresh nutmeg
- 8 ounces small elbow pasta
- ½ tsp. kosher salt
- ¼ tsp. Freshly ground black pepper
- Olive oil, as needed

For the Donkey Sauce:

- ¼ cup roasted garlic, minced
- 1 cup prepared mayonnaise
- 4 dashes Worcestershire sauce
- 1 tsp. yellow mustard
- ¼ tsp. kosher salt
- ¼ tsp. freshly ground black pepper

Prepare the Donkey Sauce: Mix all the ingredients together until they reach a smooth consistency. Refrigerate until ready to assemble the burgers.

Make the Mac 'n' Cheese: Sauté the bacon in a deep skillet until crispy. Remove from the pan, and drain the excess oil on a paper towel. Once the bacon is cool, chop into small pieces. Melt the butter in same skillet used for the bacon. Slowly add in the flour, and whisk until smooth. Continue whisking until the mixture becomes a golden color about 1 to 2 minutes. Slowly add in the beer and milk, and whisk until the mixture is smooth and slightly thick. Increase the heat to medium-high, and bring to a boil. Add the bay leaf, and cook another 5 minutes, whisking often.

Stir in the cheeses a little at a time, and whisk until each cheese is melted into the sauce. Add the yellow mustard, nutmeg, cooked pasta, chopped bacon, salt, and pepper. Pour the mixture into a gratin dish to cool so it's easy to scoop onto the burgers.

Grill the Buns: Preheat the grill to medium heat. Mix together the melted butter and the minced garlic. Brush the mixture on each side of the sliced brioche buns. Toast the buns lightly on the grill for about 20 seconds on each side.

Cook the Burgers: Add 2 tbsp. of canola oil to a cast-iron skillet over high heat. Season the burger balls with salt, and sear for 30 seconds. Use a spatula to press the burgers into 1/3" thick patties. Cook for 1½ minutes on the first side to get a good crust. Flip the burger, and scoop 2 ounces of the mac 'n' cheese on top of the burger along with a slice of cheddar cheese on top of that. Cover with a metal bowl or lid, and pour a tbsp. of water inside to create steam and help melt the cheese. Cook for 1 minute, and then remove the lid. Continue to cook for another 30-45 seconds so the cheese that spilled over can create a cheesy crust.

Assemble the Burger: Spread the donkey sauce on both sides of the brioche. Place 3 slices of pickle and one slice of tomato on the bottom bun. Next, place the burger patty on top with bacon crumbles, garlic panko, onion straws, and a piece of lettuce. Top with the bun and a skewer to hold together. Serve and enjoy!

Go to GrillWithGuy.com for more.



©2015 MILLER BREWING CO., MILWAUKEE, WI