

Bacon Pretzel Burger

So as to not leave pages blank, I'm starting with burgers. Next to them and steak, I simply can't go vegetarian, however I did when I was younger; in high school.

Support local cattle farmers who raise their beef on green grass pastures. Taste an even better cut of meat, organic beef. Learn where your food comes from before it hits your table. I guarantee that you won't look at the food movement the same way anymore. It's frightening to find out the beef for the Big Mac for Mc'D's came from South America, that in itself should make you want to revamp your fast food endeavors. If you are on a tangent for not eating McDonald's all together, don't miss the late [Supersize me](#) documentary released in 2004 by filmmaker Morgan Spurlock. Although they have added a ton of healthy selections to their menu, including the all fruit smoothies that are very delicious, tread lightly when you reach for the deep fried sprayed fries offered with corn syrup ketchup.

Simply Scratch food blogger Laurie posts great recipes on her website, like this one for Bacon Cheddar Ranch Pub Burgers.



- Details See full recipe at
- www.simplyscratch.com

Serves	Cook Time	Total Time	Prep Time	Publisher
8 burgers/ 4 servings {2 per person}	13-15 minutes	1 hour approximately	35 minutes	Simply Scratch

▪ Ingredients

- 1 whole Egg plus 1 Egg Yolk
- 1/2 a Lemon, juiced
- 1 teaspoon Grainy Mustard
- 1 handful Fresh Parsley, roughly chopped
- 1 handful Fresh Dill, roughly chopped
- 1 {large} Garlic Clove, roughly chopped
- 1 tablespoon Dried Onion Flakes
- 1 teaspoon Kosher Salt
- 1/2 teaspoon Dried Oregano
- 1/2 teaspoon Paprika
- 2 pounds Ground Beef Chuck
- Your Favorite Burger Seasoning
- 1/2 pound Peppered Slab Bacon, sliced in half and cooked until crispy {or any slab bacon will do}
- 4 slices Cheddar Cheese, quartered
- 1 large Roma Tomato, sliced
- Romaine Lettuce Leaves, torn
- 8 Pretzel Dinner Rolls {or slider buns}