

Kitchen
Crafted



Espresso Rubbed Bacon & Boursin Cheeseburger

INGREDIENTS:

- 8 Slices Applewood-Smoked Bacon
- 1 lb Ground Chuck
- 4 tbs. **Jumpin' Java BLND***
- 1-5.2 oz Boursin - Garlic & Fine Herb Cheese, cut into 4 quarters
- 4 Hamburger Buns
- 4 tbs. **Marinara Mia*** **SPRD***
- Shredded Romaine Lettuce
- 4 Slices Red Onion

DIRECTIONS:

1. Cook bacon in large skillet until crisp. Transfer to paper towels to drain.
2. Place the ground chuck in large bowl. Mix well and form into 4 patties, the same size as the hamburger buns
3. Place the **Jumpin' Java BLND*** into in a small bowl. Evenly sprinkle both sides of the patties with the rub, and pat down to adhere. Refrigerate until ready to grill.
4. Place burgers, on preheated medium-hot grill and cook 4 to 5 minutes per side or until desired temperature.
5. Top each patty with 1 quarter of the boursin cheese, 2 bacon slices. Cover and cook until cheese melts, about 1 minute.
6. Place buns cut sides down, on grill and cook until lightly toasted.
7. On the bottom halves of each bun, spread 1 tablespoon of **Marinara Mia*** **SPRD***, then the lettuce and red onion.
8. Place burger patties on top, cover with bun tops and serve, passing additional **Marinara Mia*** **SPRD*** alongside.