

# The Kilted Burger

**Courses:** Main Dish

**Categories:** Beef

## Ingredients

2# ground beef  
1/2 C Instant Potatoes  
1/2 tsp Salt  
1/2 tsp Pepper  
2 TBSP Ground Sumac  
2 slices of thick cut Bacon  
1/4" thick slice of white onion  
1/4" thick slice of Beefsteak tomato  
1/8" thick slice of smoked cheddar  
1/16" thick slice of Green Bell Pepper  
Mustard  
Spring Mix

## Directions

Place the beef, sumac, salt, pepper, and instant potatoes in a bowl, mix thoroughly by hand until all ingredients are infused. Set aside. Slice the green pepper stem end to toe end, set aside. In a hot cast iron skillet, squeeze a little olive oil, add bacon and cook until desired crispness (I like mine crispy). Just before removing the bacon from the pan (and there is enough bacon grease in it) add green pepper slice. Sear the pepper for 1 minute per side. Remove bacon and green pepper from pan, set aside. Place a piece of wax paper on a flat sturdy surface. Place burger mold on wax paper, press beef into burger mold (my burger mold is a piece of 4" SS pipe, 1 3/8" thick). Press enough beef mixture into the mold to fill all sides, and to the top. Remove the beef mixture, add to the hot cast iron skillet (the same skillet you cooked the bacon and green pepper in), cook until the desired doneness (I cook my burger to 127°F). Make sure you add the cheese to the burger while it's in the pan, so it has a chance to melt, and release the wonderful smoke flavor. Meanwhile, toast sourdough bun, when done toasting, butter the bun (this adds moisture, and richness to the burger). Place the burger on the bottom side of the bun, add mustard, green pepper, bacon, onion, tomato, top with spring mix, and top bun.