



Bacon, Double-Cheese & Onion-Stuffed Burgers

PREP TIME: 10 minutes
TOTAL TIME: 40 minutes
MAKES: 4 servings

WHAT YOU NEED

- 4 slices OSCAR MAYER Bacon
- 1 onion
- 1/2 cup KRAFT Shredded Triple Cheddar Cheese with a TOUCH OF PHILADELPHIA
- 1 lb. ground beef
- 4 KRAFT Singles
- 4 hamburger buns



MAKE IT

HEAT grill to medium-high heat.

COOK bacon in small skillet until crisp. Meanwhile, cut 4 thin slices from center of onion; finely chop remaining onion.

REMOVE bacon from skillet, reserving 1 Tbsp. drippings in skillet. Drain bacon on paper towels. Add chopped onions to reserved drippings; cook on medium heat 5 to 6 min. or until golden brown, stirring frequently. Remove from heat.

CRUMBLE bacon; mix with cooked onions and cheese. Shape meat into 8 thin patties. Top 4 patties with bacon mixture; cover with remaining patties. Pinch edges together to seal.

GRILL 6 to 7 min. on each side or until done (160°F); top with Singles. Fill buns with burgers and sliced onions.

Serving Suggestion:

Round out the meal with fresh fruit and a mixed green salad tossed with your favorite KRAFT Dressing.

Special Extra:

Sliced onions can be grilled with the burgers 2 min. on each side or until tender. The hamburger buns can also be toasted, if desired. Just add to grill, cut-sides down, with the onions; grill 1 min. or until toasted.