

50/50 Beef Sliders

Ingredients:

- 1 pound ground beef (if you can't get grass fed get LEAN meat, bacon has all the fat you need)
- 1 pound raw bacon
- 1 egg
- 2 teaspoon black pepper
- 1 teaspoon garlic powder

Directions:

- 1) Using a meat grinder, have your bacon thawed out but chilled in the freezer for 20-30 mins prior to grinding to help it grind easier
- 2) Put you ground beef in a mixing bowl and grind your bacon into the bowl or hand mix it in if you had to slice it
- 3) Using your hands mix the beef and bacon together until everything is evenly incorporated
- 4) Now add all of your remaining burger ingredients and mix well with your hands and form them into patties. They will shrink so this go a little larger
- 5) Once formed, let them sit at room temperature for 20-30 minutes
- 6) Once ready, preheat your grill and go to town. Cook the burgers to an internal temp of 165 degrees
- 7) Serve & Enjoy!