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Triple The Bacon Deluxe ButterBurger •

The Triple The Bacon Deluxe ButterBurger is a mouthwatering burger that features triple the amount of bacon, along with a delicious buttery patty. It's a hearty and indulgent burger that is perfect for meat lovers. The burger is cooked to perfection and topped with melted cheese, crispy bacon, and a special butter sauce. It's a burger that is sure to satisfy any craving.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 20 mins

Total Time: 35 mins

Recipe Yield: 500 grams

Number of Servings: 4

Serving Size: 125 g

Ingredients

500 g Ground Beef

300 g bacon

4 slices cheese slices

4 buns	Hamburger Buns
50 g	Butter
100 g	lettuce
100 g	Tomato
50 g	onion
5 g	Salt
5 g	Pepper

Directions

Step 1

Preheating

Preheat the grill or stovetop pan.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a mixing bowl, combine the ground beef, salt, and pepper. Mix well.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Shaping, cooking

Divide the ground beef mixture into 4 equal portions and shape them into patties.

Prep Time: 5 mins

Cook Time: 10 mins

Step 4

Cooking

Cook the patties on the grill or stovetop pan for about 4-5 minutes per side, or until desired doneness.

Prep Time: 0 mins

Cook Time: 10 mins

Step 5

Frying

While the patties are cooking, cook the bacon in a separate pan until crispy.

Prep Time: 0 mins

Cook Time: 5 mins

Step 6

Heating

In a small saucepan, melt the butter over low heat.

Prep Time: 0 mins

Cook Time: 2 mins

Step 7

Assembling

Assemble the burgers by placing a patty on the bottom half of each bun. Top with a slice of cheese, crispy bacon, lettuce, tomato, and onion. Drizzle the melted butter over the toppings.

Prep Time: 0 mins

Cook Time: 0 mins

Step 8

Cover the burgers with the top half of the buns.

Prep Time: 0 mins

Cook Time: 0 mins

Step 9

Serving

Serve the Triple The Bacon Deluxe ButterBurgers immediately and enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 500 kcal

Fat: 30 g

Protein: 25 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	25 g	147.06%	147.06%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	2 g	5.26%	8%
Sugars	3 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	30 g	107.14%	120%
Cholesterol	80 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	8 mg	8.89%	10.67%
Vitamin B6	15 mg	1153.85%	1153.85%
Vitamin B12	10 mcg	416.67%	416.67%
Vitamin E	6 mg	40%	40%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	20 mg	2%	2%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	15 mg	187.5%	83.33%
Potassium	400 mg	11.76%	15.38%
Zinc	20 mg	181.82%	250%
Selenium	30 mcg	54.55%	54.55%

Recipe Attributes

Seasonality

Fall

Kitchen Tools

Slow Cooker

Blender

Nutritional Content

Low Calorie

Cuisines

Italian

Diet

Anti-Inflammatory Diet

Course

Drinks

Main Dishes

Sauces & Dressings

Events

Barbecue

Picnic

Meal Type

Breakfast

Lunch

Dinner

Snack

Healthy For

Gastroesophageal reflux disease (GERD)

Cooking Method

Frying

Baking

Boiling

Steaming

Difficulty Level

Medium

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