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## The Bacon Deluxe ButterBurger ♦

The Bacon Deluxe ButterBurger is a mouthwatering burger that combines the rich flavors of bacon and butter with a juicy beef patty. It is a classic American burger that is perfect for indulging in a satisfying meal.

**Recipe Type:** Standard

**Prep Time:** 15 mins

**Cook Time:** 15 mins

**Total Time:** 30 mins

**Recipe Yield:** 200 grams

**Number of Servings:** 4

**Serving Size:** 50 g

### Ingredients

500 g	Ground Beef
200 g	bacon
50 g	butter
4 pieces	burger buns
100 g	lettuce

100 g	Tomato
50 g	onion
50 g	pickles
50 g	ketchup
50 g	mustard

## Directions

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### Step 1

#### Preheating

Preheat the grill or stovetop pan.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

#### Grilling

Form the ground beef into patties and season with salt and pepper.

**Prep Time:** 5 mins

**Cook Time:** 10 mins

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### Step 3

#### Frying

Cook the bacon until crispy.

**Prep Time:** 0 mins

**Cook Time:** 5 mins

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## Step 4

Grilling

Toast the burger buns on the grill or stovetop pan.

**Prep Time:** 0 mins

**Cook Time:** 2 mins

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## Step 5

Spread butter on the toasted buns.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Step 6

Assemble the burger with the cooked patty, bacon, lettuce, tomato, onion, pickles, ketchup, and mustard.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Nutrition Facts

**Calories:** 500 kcal

**Fat:** 25 g

**Protein:** 30 g

**Carbohydrates:** 30 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	30 g	176.47%	176.47%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	2 g	5.26%	8%
Sugars	5 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	25 g	89.29%	100%
Cholesterol	100 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	15 mg	16.67%	20%
Vitamin B6	20 mg	1538.46%	1538.46%
Vitamin B12	40 mcg	1666.67%	1666.67%
Vitamin E	10 mg	66.67%	66.67%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	1000 mg	43.48%	43.48%
Calcium	10 mg	1%	1%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	20 mg	250%	111.11%
Potassium	500 mg	14.71%	19.23%
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

High Protein

Low Fat

Low Carb

High Fiber

Low Sodium

### Cuisines

Italian

American

### Diet

Anti-Inflammatory Diet

### Meal Type

Breakfast

Lunch

Snack

Dinner

### Course

Breads

Salads

Snacks

**Cultural**

Chinese New Year

**Difficulty Level**

Easy

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