

# Bacon BBQ Meatloaf Burger



Prep: 15 mins Cook: 20 mins Total: 35 mins

A grilled twist on a classic comfort food!

Ingredients:

- 1.5 lb Ground Beef
- 1 cup Sour Cream
- 1 cup Panko Breadcrumbs
- Salt and Pepper to taste
- 8 slices bacon, fried
- 4 eggs, fried
- 1 onion, sautéed
- ½ cup BBQ sauce, divided

Directions:

1. Combine ground beef, sour cream, panko breadcrumbs, salt and pepper in a bowl.
2. Form ground beef mixture into 4 burger patties.
3. Sauté onions until brown. Add ¼ cup BBQ sauce at the last minute cooking for an additional 1 minute. Set to side.
4. Grill burgers basting with remaining ¼ cup BBQ sauce as they cook.
5. Fry eggs.
6. Place burger patty, bacon, and fried egg on a bun and enjoy!