

# Ratzen~burger Burger



Makes 6 servings

1 12 pounds ground sirloin

1 green bell pepper, finely diced

1 12 pounds ground chuck

1c Parmesan cheese, grated

1 large Vadalía onion, finely diced

1/2c bacon, cooked crisp and crumbled

3 garlic cloves, minced

1t black pepper

Mix all ingredients together in bowl. Form into 6 large patties.

Grill on medium heat 12~14 minutes one side, flip and grill 10 minutes second side.

When grilling burgers, do not flatten with spatula or turn more than once as this will make burgers tough and lose all of their juices.

To make even more perfect, top with additional shaved Parmesan cheese the last 2 minutes on the grill. Butter the hamburger buns and grill ~ keep a close eye on these as they will burn if not watched carefully.

**Prepare Ahead Tip**

This recipe also makes an exceptionally flavorful meatloaf. Bake 350 for 1 hour.