

# Traeger Bacon Gorgonzola Burger Recipe

Go big or go home with creamy Gorgonzola, thick bacon and savory smoke on these tasty burgers.



PREP TIME: 15 minutes    COOK TIME: 20 minutes    SERVINGS: 4 - 6

## INGREDIENTS

- 2 lbs Cold Ground Chuck, 80%-90%
- 8 OZ. Crumbled Gorgonzola
- 4 Slices Baco, Cooked and Crumbled
- 1 Cup Spinach
- 2 Tomatoes
- Salt, As Needed
- Black Pepper
- 4 Hamburger Buns

## Directions

Divide the ground beef into 8 portions and form into patties.

Divide Gorgonzola evenly between four patties - pile in the center of each patty, then top with bacon.

Place remaining patties on the top of Gorgonzola and bacon filling.

Reshape the patties as needed, using a light touch.

Transfer to a plate and cover loosely with plastic wrap.

Refrigerate for one hour.

Before cooking, season both sides of the patties with salt and pepper.

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes).

Set the temperature to 400 degrees (High) and preheat, lid closed, 10 to 15 minutes.

Grill the burgers, turning once, until the internal temperature reaches 160 degrees, about 20 minutes.

To Plate, place each burger on bottom bun then top with spinach, tomato, onion and top bun.

Server with your favorite sauces or sides. Enjoy!