

A HOME COOK. A SERIOUS PLATE.

Bacon Cheeseburger with Parmesan Truffle Fries

A juicy double-stack with crisp bacon, melted cheddar, arugula, burger sauce, and loaded fries.



PREP 25 min

COOK 30 min

SERVES 4

WHAT YOU'LL NEED

- 1½ lb 80/20 ground beef
- 4 brioche buns
- 8 slices bacon
- 8 slices sharp cheddar
- Arugula and sliced tomato
- Mayonnaise, Dijon and pickle brine
- 2 lb russet potatoes
- Parmesan, parsley and truffle oil

THE APPROACH

01 Cut and rinse the fries, dry thoroughly, and bake or fry until deeply crisp. Toss with Parmesan, parsley, and a restrained drizzle of truffle oil.

02 Mix mayonnaise, Dijon, and pickle brine for the burger sauce. Toast the cut sides of the buns.

03 Form eight loose patties, season, and sear hard. Add cheddar and stack two patties per burger.

04 Build with sauce, bacon, tomato, and arugula. Serve immediately with the loaded fries.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.