

Bacony Burgers and Eggs w/Toast and Dijon Cream Sauce

These bacony burgers are easy, tasty and a perfect weekend breakfast – just add fruit on the side and a hot cup of coffee...

Bacony Burgers and Eggs



with Toast and Dijon Cream Sauce

How to Do it:

Start these delicious burgers by cooking the bacon until its

crisp, reserving the fat in the pan. Mix it with the beef and spices, then press the mixture into 8 muffin tin portions (I used a square tin. You can purchase one from Amazon-see below).



Make a depression in the middle of the burgers and put 1/8 of the cheese into the hole.



Bake at 350 degrees for about 10 minutes.

Fry or poach the eggs.

To make the sauce, melt the butter in with the bacon fat. Add the flour and cook until it begins to thicken.

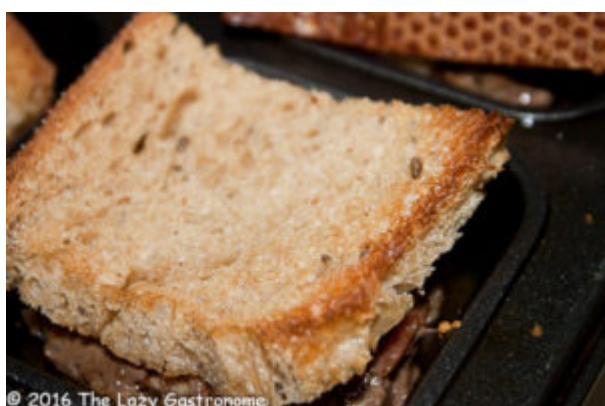


Add the cream. Heat over medium-high heat and stir until it becomes thick, but not too thick. Stir in the Dijon.

Top each of the burgers with a slice bread and turn up heat to 450 degrees. Bake another five minutes.



Or until the meat is cooked and the bread is toasted.



Remove the burgers and toast from the oven and place two on each plate. Top with an egg and a heaping spoonful of the sauce. Serve hot!



© Copyright 2016 The Lazy Gastronome

Bacony Burger and Eggs on Toast with Dijon Cream Sauce



This bacony burger with eggs is an easy, tasty and a perfect weekend breakfast – just add fruit on the side and a hot cup of coffee.

Sauce

- 4 Tablespoons butter
- 4 Tablespoons all-purpose flour
- 3/4 cup heavy cream
- 2 Tablespoons dijon mustard

Sandwich

- 1 pound ground beef
- 1/2 cup bacon (raw and chopped)
- 1/2 teaspoon lemon pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon cayenne pepper
- 1/2 cup gorgonzola (crumbled (or any cheese you like))
- 4 slices bread (cut into 8 squares)

Sauce

1. Melt the butter with the bacon fat. Add the flour and cook until it begins to turn brown and thicken.

2. Add the cream. Heat over medium-high heat and stir until it becomes thick, but not too thick. Stir in the Dijon. Keep warm.

Sandwich

1. Cook the bacon until its crisp, reserving the fat in the pan. Mix it with the beef and spices. Press the mixture into 8 muffin tin portions (I used a square tin).
2. Make a depression in the middle of the burgers and put 1/8 of the cheese into the hole.
3. Bake at 350 degrees for about 10 minutes.
4. Top each burger with a slice bread and turn up heat to 450 degrees. Bake another five minutes. Or until the meat is cooked and the bread is toasted.
5. Fry or poach the eggs.
6. Remove the meat and toast from the oven and place two on each plate. Top with an egg and a heaping spoonful of the sauce. Serve hot!

Below are some of the items we used to create this recipe!

Disclosure: The items below are affiliate links through Amazon.com. If you purchase any of these products through the links, I receive a small commission at no cost to you. Thanks for your support!