

# So Gouda Burger

- Prep Time: 5 minutes
- Cook Time: 15-25 minutes
- Total Time: 20-30 minutes
- Servings: 5 Burgers

## Ingredients:

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- Carlini Cooking Spray
- 2 onions, sliced
- 1/4 cup Stonemill Steak Seasoning, divided
- 1 cup Burman's Hickory BBQ Sauce, divided\*
- 10 pieces Specially Selected Center Cut Bacon
- 5 All Natural 80% Lean Ground Beef Patties
- 10 slices Specially Selected Deli Sliced Gouda Cheese\*
- 5 L'oven Fresh Corn Dusted Wheat Kaiser Buns\*
- Little Salad Bar Macaroni Salad

**\*These are ALDI Find items that are only in stores for a limited time and may no longer be available.**

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## Directions:

1. Heat grill to a medium heat/temperature.
2. Spray a piece of 12x12-inch foil with a little cooking spray, add sliced onion, 1 tablespoon steak seasoning and 2 tablespoons of BBQ Sauce.
3. Wrap up corners of foil and pinch together to form a closed basket or ball.
4. Place on grill to cook. Rotate "ball" every 5 minutes. Cook for 15 minutes.
5. Take a piece of 12x12-inch foil and fold up corners so it looks like a cookie sheet.
6. Line foil "cookie sheet" with bacon and place on grill. Cook about 7-10 minutes until done.
7. Brush each burger with 1 teaspoon steak seasoning on each side.
8. Place burgers on grill. Flip after 5-7 minutes.
9. Brush cooked side of the patty with 1 tablespoon BBQ sauce.
10. Flip Burger after 5-7 minutes and brush the other side of burger with 1 tablespoon of BBQ sauce.
11. Flip after 2 minutes to caramelize sauce, flip again and let cook for 2 minutes.
12. Then top burgers with 2 slices of bacon, onions to taste, 2 slices of Gouda cheese and cook until cheese is melted. Remove from grill.
13. Toast Kaiser Bun on grill for about 1 minute and then spread 1 teaspoon of BBQ sauce on both sides of buns.
14. Place "loaded" burger patty on top of bun and enjoy.
15. Serve with macaroni salad for a great meal.



Recipe Courtesy of:  
ALDI Test Kitchen