Description: A savory dinner recipe combining the salty flavors of anchovies and bacon with ground beef, perfect for a unique burger experience

Ingredients:

- 250g ground beef
- 6 slices of bacon
- 12 anchovy fillets
- 1 onion
- 2 cloves of garlic
- 1 tablespoon olive oil
- Salt and pepper to taste
- 4 hamburger buns
- Lettuce, tomato, and cheese for garnish

Instructions:

- 1. Preheat a grill or grill pan to medium-high heat
- 2. Finely chop the onion and garlic, then sauté in olive oil until softened
- 3. Crumble the bacon into small pieces and cook until crispy, then set aside
- 4. Chop the anchovy fillets and mix with the ground beef, adding salt and pepper to taste
- 5. Form the beef mixture into patties
- 6. Grill the patties for about 5 minutes per side, or until cooked to desired doneness
- 7. Assemble the burgers with lettuce, tomato, cheese, and the crispy bacon pieces

Tips:

- For an extra burst of flavor, top the burger with a slice of anchovy
- Consider using a meat thermometer to ensure the burgers are cooked to a safe internal temperature

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Original ingredients requested: anchovies, bacon, ground beef (Meal type: dinner)