

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)