



You will need: a frying pan, a knife, a spatula, two slices of bacon, 4 ounces of lean ground beef, salt and pepper, toppings and condiments of your choice (e.g., onion, lettuce, tomato, pickle, mustard, mayo, ketchup), one hamburger bun, two slices of your favorite cheese

Step
1



Heat the frying pan over medium heat on the stovetop. **Add the bacon** to the pan.

Step
2



Form the ground beef into a 1/2-inch-thick patty. Don't knead it too much, or the meat will toughen up. **Season** both sides with salt and pepper, and press the seasonings in with your hands.

Step
3



Spread the condiments on the bun (you can toast the bun first if you want), and **slice the burger toppings**.

Step
4



Cook the bacon until it's crispy and golden, about four minutes; flip and cook a few minutes more on the other side. Remove the bacon from the pan.

Step
5



Keep the pan over medium heat and **place the hamburger patty** in the hot bacon grease. Don't press the burger down, or you may cause it to lose juice. **Cook undisturbed** for about four minutes on each side for medium.

*From the store to the kitchen to the table: We outline the steps that get you from something raw to something cooked using simple ingredients, free of measurements and complicated techniques. A method that you can have in your back pocket and whip out whenever you like. We call it recipe-free cooking.

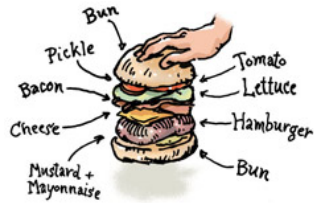


Step
6



A minute or two before you're finished cooking the second side, lay two slices of **cheese** on **top** of the burger to melt.

Step
7



Place the burger on the bun, **top with bacon** and other fixin's, and serve.

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