



Mountain Man Burger

NIBBLEDISH CONTRIBUTOR

Ingredients

2 Thick slices of rye bread (huge preferred)
3 slices bacon
2 slices canadian bacon/ham
Beef, salt and peppered and formed into 2 patties
Tomato, sliced
1/4 Onion, chopped
lettuce chopped
1 egg
Cheese (cheddar and jack preferred)
Thousand Island
Mayonnaise

Instructions

This burger is based on my favorite burger from back home, at a place called the Trufflehunter. Being in Japan, I had to improvise and make my own. The rye bread used for this is probably the first ever baked in my tiny town. If you want a seriously filling burger, I highly recommend this one.

Try it, won't you?

In one pan, start frying your onion in a little oil, stirring occasionally until brown and a little soft.

In a larger pan, cook the bacon and ham until they begin to brown, then remove.

In the larger pan add the patties, flipping as necessary. When they are almost done, put

the cheese on top and cover.

In the smaller pan, fry an egg, breaking the yoke and cooking until medium.

On the lower slice of rye, put mayonnaise, lettuce and onions. Layer on tomato, meat, cheese, pork and pork products. Put thousand island on the top slice and you have your Mountain Man Burger. You may well want to split it with someone you like.