



## Anytime Brunch Burger

**Prep time:** 22 min  
**Total time:** 22 min  
**Makes 4 servings**

Who doesn't love breakfast for dinner? We've flavoured these patties with classic maple breakfast sausage seasonings and topped with bacon and eggs so all your favourite brunch-time flavours are packed into these messy-yet-awesome burgers.

### What do I need?

- 1 lb (454 g)** extra-lean ground beef
- 2 tbsp (14 g)** onion soup mix (¼ of a 28-g pouch)
- 2 tbsp** maple syrup
- ½ tsp** poultry seasoning
- ¼ tsp** each white pepper and ground nutmeg
- 4 slices** peameal or back bacon
- 4 Kraft Singles** cheese slices
- 1 vine** tomato
- 1 slice** curly leaf lettuce
- 4 sesame** Kaiser buns/rolls, split
- 4 eggs**
- ¼ cup Heinz [Seriously Good] Mayonnaise**
- ¼ cup Heinz** Tomato Ketchup

### How do I make it?

- 1.** Heat barbecue to medium heat.
- 2.** Mix meat with onion soup mix, maple syrup, poultry seasoning, pepper and nutmeg. Shape meat into 4 (1/2-inch-thick) patties.
- 3.** Grill patties and bacon slices 6 to 7 minutes on each side or until done (160°F), topping patties with cheese slices and toasting buns on the barbecue for the last minute.
- 4.** Meanwhile, spray skillet with cooking spray; heat on medium-low heat. Slip cracked eggs, 1 at a time, into skillet, leaving spaces between eggs; cover. Cook 4 minutes or until whites are firm and yolks are cooked to desired doneness.
- 5.** Spread mayo over cut side of bottom buns. Top buns with curly leaf lettuce, beef burger patty, **Kraft Singles** slice, tomato slice, bacon, and egg; drizzle with ketchup. Top with bun tops.

**Tip:** Cook your eggs on the side burner of your barbecue or place the skillet directly on the grill over a medium-low burner to make prep even easier.

