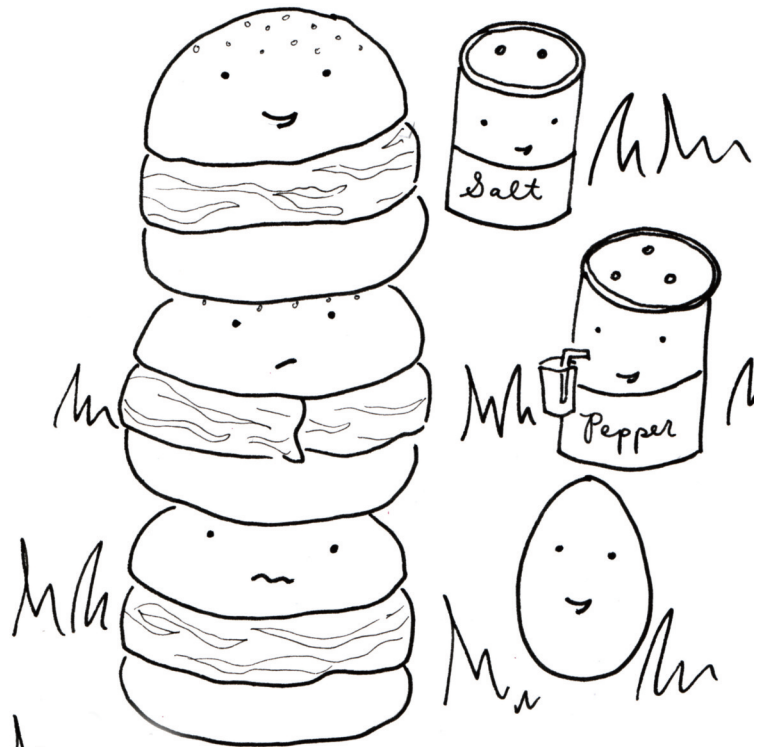
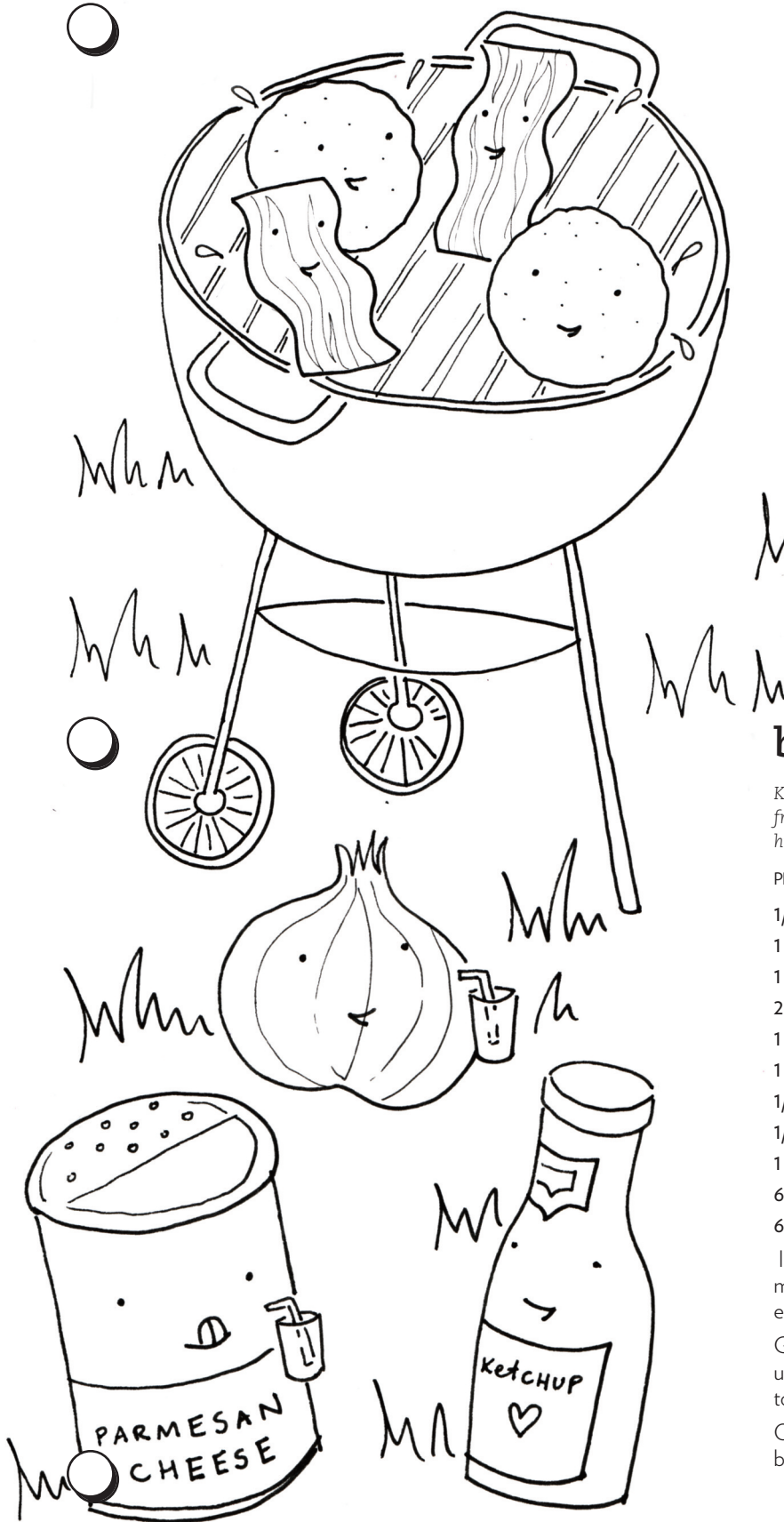


# bacon-wrapped hamburgers



## bacon-wrapped hamburgers

Kids will have fun combining the ingredients and shaping these tasty burgers from Dana Matthies of Parker, South Dakota. Then, let Dad do the cooking on his special day. And don't forget the bacon!

PREP/TOTAL TIME: 30 MIN. YIELD: 6 SERVINGS

- 1/2 cup shredded cheddar cheese
- 1 small onion, chopped
- 1 egg
- 2 tablespoons ketchup
- 1 tablespoon grated Parmesan cheese
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 pound ground beef
- 6 bacon strips
- 6 hamburger buns, split

In a large bowl, combine the first eight ingredients. Crumble beef over mixture and mix well. Shape into six patties. Wrap a bacon strip around each; secure with a toothpick.

Grill, covered, over medium-hot heat for 4-5 minutes on each side or until a meat thermometer reads 160° and juices run clear. Discard toothpicks. Serve on buns.

OPTION: If you prefer, you can bake Bacon-Wrapped Hamburgers in a baking dish at 350° for 25 to 30 minutes or until beef is no longer pink.

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