

WEBER'S EXTREME BURGERS

SERVES: 4 | PREP TIME: 25 MINUTES | GRILLING TIME: 6 TO 8 MINUTES



4 slices thick-cut bacon

MAYO

⅓ cup mayonnaise
1 teaspoon minced garlic

Kosher salt
Freshly ground black pepper

GUACAMOLE

2 ripe Hass avocados
1 tablespoon fresh lime juice
2 teaspoons minced garlic

2 pounds ground chuck (80% lean)
1 tablespoon Worcestershire sauce
½ teaspoon smoked paprika
½ teaspoon onion powder
8 thin slices cheddar cheese
4 hamburger buns, split
4 leaves Boston lettuce
1 ripe beefsteak tomato, cut crosswise
into 4 slices about ⅓ inch thick

1. In a skillet over medium heat, fry the bacon until crisp, 10 to 12 minutes, turning occasionally. Drain on paper towels.
2. Whisk the mayo ingredients, including ¼ teaspoon salt and ⅛ teaspoon pepper.
3. Mash the guacamole ingredients, including ½ teaspoon salt and ¼ teaspoon pepper.
4. Mix the ground chuck with the Worcestershire sauce, 1 teaspoon salt, ½ teaspoon pepper, the smoked paprika, and onion powder, and then gently form eight patties of equal size, each about ½ inch thick and a little wider than the buns. Refrigerate the patties until ready to grill.
5. Prepare the grill for direct cooking over medium-high heat (400° to 500°F).
6. Grill the patties over *direct medium-high heat*, with the lid closed, until cooked to medium doneness (160°F), 6 to 8 minutes, turning once. During the last 30 seconds to 1 minute of grilling time, place a slice of cheese on each patty to melt, and toast the buns, cut side down, over direct heat.
7. Build each burger on a bun with garlic mayo, a lettuce leaf, a tomato slice, two patties, as much guacamole as you like, a slice of bacon (torn in half), and more garlic mayo. Serve immediately.

Behold an extreme example of what's good, renowned, and entirely decadent about burgers. This cheesy double-decker of grilled beef gets a dollop of garlic mayonnaise smeared on the bun, all of which would make a spectacular sandwich if we stopped right there, but we don't take the word "extreme" lightly. So bring on the layers of lettuce and tomato. Bring on the glorious guacamole. And as long as we're going over the top, bring on the bacon, too.