

Bacon cheeseburger bombs

Ingredients

4 slices of bacon

Half of an onion

Two cloves of garlic minced

Pound of ground beef

One tube of refrigerated biscuit dough

Two dill pickles chopped

One cup of shredded cheese

Yellow mustard

4 tablespoons of melted butter

Sesame seeds

Ketchup for serving

Directions

1. Preheat oven to 375 and line a baking sheet with parchment paper
2. In a large Skillet over medium heat cook bacon until crispy remove bacon strips but reserve 2tablespoons of fat in skillet chop bacon
3. Add onion and cook until softened about 5 minutes stir in garlic until fragrant then add ground beef season with salt and pepper and cook until no longer pink 5-6 min drain fat
4. Flatten each biscuit round 2 about fourth thickness hot each round of dough with cooked ground beef pickles mustard cooked bacon and cheese pinched edges together to create a ball it will look like a dumpling
5. Place the burger bomb seam side down on the baking sheet brush on the tops of the dough with melted butter then sprinkle with sesame seeds
6. Bake until the biscuits are golden brown and cooked through about 20 min serve with ketchup