Cocoa Bacon Burgers

Makes 4 luscious burgers

For the Bacon and Onions

8 pieces nice, thick bacon (I like Daily's peppered bacon)
1 onion (any color you like, but green) cut into ½" rounds
½ cup brown sugar
1 tbsp. dark cocoa powder
seasoned salt

Preheat oven to 325° Fahrenheit. Line a baking sheet with foil. Sprinkle the onion slices with seasoned salt (that means Lawry's in my house).

In a pie pan, combine the brown sugar and cocoa powder. Dredge each slice of bacon in the cocoa brown sugar, patting it on each side to fully coat it.

Place on the baking sheet, making sure they do not touch each other.

Next, coat the onion rounds in the same manner, making sure is side is coated well.

Place onions on the same baking sheet with the bacon (they can be more friendly and touch each other).

Bake for 45 minutes, turning every 15 minutes (be careful with the onions, they want to fall apart - don't let them). When done, just set them aside to wait for the rest of the burger - you might want to loosen the bacon, but you can leave it on the pan.

For the Burger

1 ¼ lbs. ground beef (I like an 80/20 blend but use what you like - Bison is good too.)

Rub

1 tbsp. kosher salt
1 tsp. paprika
¼ tsp. garlic powder
¼ tsp. onion powder
¼ tsp. ground black pepper
¼ tsp. cocoa powder
¼ tsp. herbs de Provence or Italian herbs
¼ tsp. dry mustard

Combine the rub ingredients. Divide the ground beef into 4 pieces and form into patties. evenly coat the patties with the rub (use it all). Let sweat about 30 minutes at room

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temperature. Light up the grill and cook those babies to your liking, but after you turn them, place a nice thick piece of:

Extra-sharp cheddar cheese (about 4 to 6 oz. total)

While your burgers are cooking, toast your buns on the grill (the hamburger buns). So, you need:

4 Burger Buns (I like Dutch-crunch rolls but use whatever you like and can get your hands on.)

To finish you will need:

Arugula (a good handful or two)
2 Kosher dill pickles, sliced
¾ cup Dijon mustard

So, slather your toasted buns with just a lot of mustard (you need the sharpness to counter-act the richness of the rest of it - I am a mayo lover, but not for this). Be generous with the mustard on both sides of the bun. Lay your burger with beautifully melted cheese on the bottom bun. Cover that with a round of onion, two pieces of bacon, sliced dill pickle and a pile of arugula. Place the top bun over the whole thing and press down. You might want to cut these babies in half. Get a whole lot of napkins and tuck in!

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