

# South Carolina BBQ Pork Burgers

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4	slices	smoky bacon - cut into 1/4" pieces
1	small	onion - finely chopped
4	tablespoons	unsalted butter - melted
1/3	cup	honey
1/3	cup	dijon mustard
1/4	cup	cider vinegar
		salt and freshly ground black pepper
1	teaspoon	sweet paprika
1	teaspoon	dark brown sugar
1/2	teaspoon	onion powder
1/2	teaspoon	garlic powder
1/4	teaspoon	celery seed
1 1/2	pounds	lean ground pork - room temp
1	teaspoon	liquid smoke flavoring
		vegetable oil
8		thick cut slices sandwich bread

In a small saucepan, cook half of the bacon and the onion in 1 tbspn of the melted butter over moderate heat until the onion is golden, 5 to 6 minutes. Add the honey, mustard and vinegar and simmer until the sauce is thickened and slightly reduced, about 8 minutes. Season with salt and pepper.

Meanwhile, in a small skillet, cook the remaining bacon until crisp. Transfer to paper towels to drain and let cool. In a bowl, combine the paprika, brown sugar, onion powder, garlic powder and celery seeds with 1 tspn each of salt and pepper.

In a medium bowl, gently knead the pork with the crisp bacon and liquid smoke. Loosely form the meat into 4 patties about 3/4" thick and set them on a plate lined with plastic wrap. Sprinkle the spice mixture all over the burgers, patting to help it adhere. Brush the burgers and both sides of the bread with remaining butter.

Grill burgers for 12 minutes, turning once until cooked through. Move away from heat and grill bread on both sides, about 2 minutes.

Put burger on bread and spoon sauce on top.