



Pineapple Teriyaki Burger

Ingredients Needed for Pineapple Teriyaki Burgers

- 1 package Aunt Millie's Hearth Brioche Hamburger Buns
- 2 pounds ground beef
- ¼ cup teriyaki sauce
- ½ teaspoon salt
- ¼ teaspoon pepper
- 4 slices of cored pineapple
- ⅓ cup mayonnaise
- 4 sliced Colby Jack cheese
- 8 slices cooked bacon



Directions | Yield: 8 servings of Pineapple Teriyaki Burgers

1. Preheat the grill to medium.
2. Gently combine beef, teriyaki sauce, salt, and pepper, and shape into 4 patties. Grill the patties to desired temperature, and top with cheese. Close the lid until the cheese is melted.
3. Meanwhile, grill the pineapple about 2 minutes per side, being careful not to overcook and it falls apart.
4. Spread mayonnaise on bottom of bun, top with slices of grilled pineapple. Add burger patty, and top with 2 slices of bacon and top with the bun lid.
5. Server and enjoy your Pineapple Teriyaki Burger!

