



# That's My Jam

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Serves 1

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## Ingredients

- 2 slice bacon
- 1 tablespoon balsamic vinegar ((matched "Balsamic Vinegar" but unit t using AI estimate))
- 0.125 teaspoon black pepper
- 1 count brioche bun
- 1 teaspoon brown sugar ((matched "Brown Sugar" but unit teaspoon!"lb estimate))
- 1 slice cheddar cheese
- 1 clove garlic ((matched "Garlic" but unit clove!"lb incompatible — usin
- 0.25 pound ground beef
- 1 tablespoon mayonnaise ((auto-linked, score 1.00, 1tablespoon!'0.015
- 0.25 cup red onion
- 0.25 teaspoon salt
- 0.5 teaspoon thyme

## Instructions

1. Cook bacon until crispy, then crumble and set aside.
2. Form ground beef into a patty, season with salt and pepper, and cook to your desired doneness.
3. In a small saucepan, combine balsamic vinegar, brown sugar, minced garlic, and thyme. Simmer until thickened to a jam-like consistency.
4. Toast brioche bun. Spread mayonnaise on one half and the balsamic jam on the other.
5. Place cooked patty on the bun. Top with cheddar cheese, allowing it to melt slightly.
6. Add crumbled bacon and sliced red onion.
7. Assemble the burger and serve immediately.