Ultimate Bacon Burgers

8 slices bacon

1 onion, sliced thin

1 pound 85% lean ground beef

1/2 cup blue cheese

3 hamburger buns

Process bacon in a food processor until smooth.

Cook bacon in skillet until lightly browned.

Drain bacon - reserving fat. Let cool on paper towels.

Saute onion and 1/4 t salt in 2 T reserved fat in skillet.

Spread beef in an even layer in a baking sheet. Sprinkle with bacon, 1 t. pepper and 1/8 t. salt.

Toss with 2 forks to combine.

Shape into 3 equal patties. Press thumb in center of each burger to make a slight impression.

Grill patties until temperature reaches 130 for medium burgers.

Top each burger with 1/4 cup blue cheese and allow to melt.

Transfer burgers to buns and top with onions and serve.