

INGREDIENTS

1 dry pint Pure Flavor® Juno® Bites Red Grape Tomatoes, halved

2 lb ground beef

8 oz cheddar cheese, cut into small pieces

6 oz bacon, cut into small pieces

2 cups leaf lettuce, chopped

1tsp salt

1tsp garlic powder

½ tsp pepper

1/2 tsp onion powder

Optional: pickles

DIRECTIONS

- 1) Preheat oven to 400° F. In a large bowl, combine ground beef, salt, pepper, onion powder, and garlic powder.
- 2 Using one tablespoon of the meat mixture, make small patties.
- 3 Place them on a foil lined baking sheets and bake for 15 minutes. Turn oven off, add a slice of cheese to each mini burger.
- Cook bacon in skillet until crisp. Drain with paper towel.
- 5 Assemble burgers with toothpick starting with tomato half, pickle, bacon, lettuce, and patties.











