BBQ Bacon Burgers

Times 5

INGREDIENTS  
1/4 cup mayonnaise  
1/4 cup KC Masterpiece  
4 bacon strips, cooked and crumbled  
1-1/2 teaspoons dried minced onion  
1-1/2 teaspoons steak seasoning  
1 pound ground beef  
4 slices Swiss cheese  
4 hamburger buns, split  
Lettuce leaves and tomato slices

DIRECTIONS

1. In a small bowl, combine mayonnaise and barbecue sauce.
2. In another bowl, combine the bacon, 2 tablespoons mayonnaise mixture, onion and steak seasoning; crumble beef over mixture and mix well.
3. Shape into four patties.
4. Grill burgers, covered, over medium heat for 5-7 minutes on each side or until a meat thermometer reads 160° and juices run clear.
5. Top with cheese.
6. Cover and cook 1-2 minutes longer or until cheese is melted.
7. Spread remaining mayonnaise mixture over buns; top each with a burger, lettuce and tomato.
8. Yield: 4 servings.