**Pineapple Bacon BBQ Burgers**

paleogrubs.com

Also called Hawaiian burgers or Aloha burgers, plain beef burgers are elevated to the next level with a bit of pineapple and barbeque sauce. Slices of bacon add their own saltiness to the sweet combo. The barbeque sauce is mixed in to the burgers for extra juiciness and is also smothered on top of the burgers for a dinner that is finger licking good.

**Ingredients:**

1.5 lbs. ground beef

2/3 cup Paleo barbeque sauce, divided

2 tbsp almond meal

1/2 tsp salt

1/4 tsp freshly ground pepper

1 8-oz. can pineapple slices

5 slices cooked bacon

**Directions:**

1. In a large bowl, mix together 1/3 cup barbeque sauce, almond meal, salt, pepper, and 1 tablespoon of pineapple juice from the can. Add the ground beef and stir. Use your hands to form 5 burger patties.

2. Heat the grill to medium-high heat and cook the burgers for 4-5 minutes on each side until cooked through. To serve, top the burger patties with remaining barbeque sauce, bacon slices, and diced pineapple.