

Colleen's Cheese Bun Recipe

Serving Size: 6 (3 burger buns)

Cook time: 3-6 mins

Ingredients:

- 3 Large scoops of Cheese Whiz
- 3 Bacon slices (you can crumble or cut into small chunks)
- ½ Medium white onion (diced) or 1-2 shallots
- 3 Plain white bread burger buns

Instructions:

- To start, you will want to cook up your bacon ahead of time. Cook the bacon to your preferred crispiness!
- Either crumble the bacon, or simply cut into small pieces and set aside.
- In a large bowl, spoon in 3 generous scoops of Cheese Whiz
- Next, dice your onion into even small pieces
- Add your diced onion and chopped bacon to the bowl of Cheese Whiz.
- Mix ingredients thoroughly so onion and bacon are well coated.
- On a tin foil lined cookie sheet, open your 3 burger buns with the insides facing up. Spacing them out evenly
- You will evenly distribute your cheese mixture on each of the burger buns, making sure the mix is not layered on too thick. These are not being cooked through, but being toasted under the broiler, so we don't want a cold well of cheese mix in the middle bite!
- Move your oven rack to the second highest level in the oven. We don't want the cheese buns to burn directly under the broiler, but we want them to bubble and golden nicely!
- Set your oven to broil and slide the tray inside the oven once its warmed up a little.
- Depending on how light or dark you like your food toasted, just keep taking a look into the oven to check on the cheese buns.
- The burger buns will start to toast around the edges, and the cheese will start to bubble and cook. Keep an eye on the buns at the back of the oven, you may need to rotate the tray if they are toasting faster than the front.
- This process takes around 4-6 min depending on your toasty preference.
- In the pictures below, I cooked these to my husband's liking (which in my opinion is a little too close to burnt haha). These were under the broiler for 5:30 mins. My preference is a lighter toast, so I would be looking in the oven to check on them around 3-4 min mark.
- After that, take them out and serve!
- We always serve a mix of the fully loaded version and the cheese and onion only.