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FOOD & WINE

INSPIRATION SERVED DAILY



Best Bacon Burgers in the US

Chefs across the country are upgrading their amazing burgers with the ultimate finishing touch: incredible bacon that's smoked in-house or is sourced from cult producers like Allan Benton and Nueske. Here, F&W names the Best Bacon Burgers in the U.S.



[Dallas: Smoke](#)

Chef-owner Tim Byres (F&W People's Best New Chef 2012) relies on an in-kitchen wood grill and smoke pit to smoke and cure almost every item on the menu. He serves his mega burger, called the EB&D Loaded Up & Truckin' Burger, with a soft-cooked egg fritter, thick house-smoked bacon and smoked sharp cheddar on a homemade honey roll. smokerestaurant.com