

# THE HUFFINGTON POST

## Best Bacon Burgers in the U.S.

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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.

**For More Information Contact:**

Green Olive Media, LLC.

361 17<sup>th</sup> Street, Suite 1,  
Atlanta, Georgia 30363

404-815-9327

[www.greenolivemedia.com](http://www.greenolivemedia.com)

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