Bacon Sauerkraut Cheeseburger

1 lb Ground Beef
1 Sauerkraut
8 tablespoons Medium hot Mustard
4 Tablespoons Ketchup
1/2 teaspoon Paprika
2 teaspoons salt
1 teaspoon black pepper
8 slices bacon
1 head romaine lettuce
4 burger buns

In large bowl, mix together ground beef, 4 tablespoons mustard, paprika, salt & pepper. Form 4 patties & set aside. In small saucepan, heat up drained sauerkraut over medium low heat for 5-7 minutes. Cover & remove from heat. In large frying pan, cook bacon until crispy, transfer to paper towel lined plate to remove excess grease. In large frying pan, saute burgers over medium heat (for approx 4 minutes per side for medium, 5 minutes per side for well done.) Remove from heat & top with cheese slices. Wash & dry lettuce. Lightly toast burger buns, if desired. Mix remaining mustard with ketchup, spread on bottom buns. Assemble by layering lettuce, burger, sauerkraut, bacon, and pickles on top. Finish with by spreading sauce on top bun. Enjoy!

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