



## Hamburgers



fresh hamburger buns  
mayo, ketchup, mustard  
ground chuck  
salt and pepper  
American cheese slices  
bacon, cooked  
iceberg lettuce  
tomatoes, sliced  
sweet onions, sliced

Ground chuck = tender burgers. Form patties out of the ground chuck. Salt and pepper both sides. Preheat the grill using high heat for five minutes. Turn heat down to medium/low. Place burgers on grill. Cook 7 minutes. Flip. Cook 7 minutes more. Place cheese on burgers the last minute of cooking (with lid closed).

Other grilling tips:

Get to know your grill . . . where the hot spots are, etc. Watch for flare-ups (a lot of smoke pouring out means flare-ups). Move burgers if there are flare-ups. Keep grill lid closed as much as possible. Keep burgers cooking continuously at a low temperature so they cook through without getting charred.

Serve burgers warm with your choice of condiments and toppings.