

Classic Cheeseburgers

Nothing says summer like a classic cheeseburger straight off the grill. Use this recipe as a guide to perfect your burgers and become the grill master for any outdoor dinner, party, or cookout.

Serving Size: 4

Prep and Cook Time: 20-25 minutes

Ingredients:

- 1 lb. ground beef (80/20 lean-to-fat ratio or leaner)
- 1 ½ tsp. steak seasoning blend
- 4 slices cheese – we recommend American or Swiss!
- 4 hamburger buns, split

Directions:

1. In a large bowl, combine ground beef and steak seasoning. Mix thoroughly. Shape into four ½-inch thick patties roughly 3½ inches wide.
2. Preheat your grill to medium-high. Add burgers to grill and cook, uncovered, for approximately 5 minutes per side, ensuring burgers reach an internal temperature of 160°F. To achieve the melty, cheesy goodness, add cheese to each burger and cover the grill for the last minute or two of cooking.
3. Serve immediately on buns. Allow guests to customize their burger by preparing toppings such as cooked bacon, lettuce, tomato, and more!



Cheesy Goodness

It's time to put your burger to the test: did you bring home the right cheese from the grocery store? What's the difference between that delicious asiago cheese you put on your famous charcuterie board and the savory Swiss cheese you put on your sandwich? It's all about moisture and meltability.

Melty Cheeses

- American Cheese
- Brie
- Cheddar
- Feta
- Gruyere
- Monterey Jack
- Pepper Jack
- Provolone
- Smoked Gouda
- Swiss Cheese

Did You Know:

Cheese contains many essential nutrients such as calcium, protein, phosphorous, vitamin B12, and niacin. Whether it's putting a melted piece of American cheese on your burger or adding a savory wheel of brie to your charcuterie board, adding cheese to your everyday meals helps create a balanced and nutritious meal.

