



All-American Burger

Ingredients Needed for an All-American Burger

- 1 package Aunt Millie's Stadium White Hamburger Buns
- 1 pound ground beef
- ¾ cup chopped sweet onion
- 1 tablespoon ketchup
- 1 tablespoon Worcestershire sauce
- 1 cup dried bread crumbs
- 1 large egg
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- cheddar cheese slices
- ketchup
- mustard
- pickle
- tomato
- red onion



Directions | Yield: 4 servings of All-American Burgers

1. Preheat the grill to medium-high heat.
2. Gently combine ground beef, onion, ketchup, Worcestershire sauce, bread crumbs, eggs, salt, and pepper and shape into 4 patties.
3. Grill patties for 6-8 minutes on each side, topping with cheese the last few minutes of cooking. Burgers are done cooking when they reach 165°F on a thermometer.
4. Remove burgers from the grill and place on hamburger buns. Top with desired amount of ketchup, mustard, pickle, tomato and red onion.
5. Serve and enjoy your All-American Burger.

