



# Benedict Burgers

## Ingredients Needed for Benedict Burgers

- 1 package Aunt Millie's Hearth Whole Grain Hamburger Buns
- 1 pound ground beef
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon onion powder
- ¼ teaspoon garlic powder
- ½ pound sliced deli ham
- 8 slices Swiss cheese
- 1 package dry Hollandaise sauce mix
- 4 slices tomato
- 4 slices lettuce



## Directions | Yield: 8 servings of Benedict Burgers

1. Prepare Hollandaise sauce according to package direction. Keep warm until burgers are ready.
2. Preheat the grill to medium-high heat.
3. Gently combine ground beef, salt, pepper, onion powder, and garlic powder together, and shape into 8 patties.
4. Grill patties for 6-8 minutes on each side. Thermometer should register 165°F.
5. Remove from the grill and place on hamburger buns. Top with Swiss cheese, ham, and Hollandaise sauce.
6. Serve and enjoy your Benedict Burgers!

