



Big Millie Burger

Ingredients needed for Big Millie Burgers

- 1 package of Aunt Millie's Hearth Butter Hamburger Buns
- 1 pound ground beef
- ½ tablespoon Worcestershire Sauce
- ½ beef bouillon cube, crushed to 1 tablespoon
- 1 medium white onion, minced
- 4 American cheese slices
- 8 tablespoons unsalted butter, divided into 8 pats
- 1 bag (8 ounces) shredded lettuce
- 1 jar dill pickle slices
- Aunt Millie's Special Sauce



Aunt Millie's Special Sauce

- ½ cup mayonnaise
- 2 tablespoons French Dressing
- 1 (heaping) tablespoon sweet pickle relish
- 3 teaspoons dill pickle juice
- 1 teaspoon sugar
- 1 teaspoon minced onion
- 1 teaspoon ketchup
- 1/8 teaspoon garlic powder
- 1/8 teaspoon onion powder
- 1/8 teaspoon paprika
- 1/8 teaspoon mustard powder
- Pinch of salt

Directions | Yield: 4 Servings of Big Millie Burgers

1. Combine all ingredients needed for Aunt Millie's Special Sauce in a large mixing bowl. Mix thoroughly and refrigerate for at least 4 hours.
2. Divide ground beef into four-ounce patties. Gently mix crushed beef bouillon cube and Worcestershire Sauce, be careful not to over-mix. Shape the ground beef into thin patties roughly the size of the bun or a little larger.
3. With a fork, create small hole marks throughout the patties. This will allow steam to rise through the meat. Season both sides of the burgers with salt and pepper.
4. Heat a large cast iron skillet over medium heat and place the 4 pats of butter around the skillet, allowing them to melt and coat the bottom of the skillet. Once the butter is melted, add patties to the cast iron skillet, allowing the burgers to cook for 5 minutes.
5. Flip burgers, reduce heat to low, cover skillet, and cook for another 2-3 minutes.
6. Remove the cover and add American cheese to each burger. Cover again and allow the cheese to melt.
7. While the burgers are cooking, spread butter on the insides of the bun and lightly toast. Brush the top bun with melted butter and sprinkle with toasted sesame seeds.
8. Once the buns are toasted, spread Aunt Millie's Special Sauce on the bottom bun, then layer on the burger with cheese, a sprinkle of minced onions, 2-3 dill pickle slices, shredded lettuce, and top with your toasted sesame buttered bun.
9. Enjoy the magic of your Big Millie Burger!

Submitted by Dr. Tailgate

