



Cheesy Double Meat Burger

Ingredients Needed for Cheesy Double Meat Burgers

- 1 Package Aunt Millie's Hearth Classic Sesame Buns
- 1 pound ground beef
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon garlic powder
- 2 Tablespoon butter
- ½ large onion, sliced
- 1 pound Black Forest ham, thinly sliced
- ½ cup purchased cheese sauce, warmed
- Lettuce
- Mustard
- Mayonnaise



Directions | Yield: 8 servings of Cheesy Double Meat Burgers

1. Preheat the grill to medium.
2. Gently combine beef, salt, pepper, garlic powder, and shape into 4 patties. Set aside.
3. In a large skillet over medium heat, melt the butter and add the onion slices. Cook until browned and caramelized, approximately 15-20 minutes.
4. Meanwhile, grill the patties to desired temperature.
5. Spread mayonnaise on bottom of bun, top with slices of ham and lettuce. Add burger patty, caramelized onions, and desired amount of cheese sauce. Top with mustard.
6. Serve and enjoy your Cheesy Double Meat Burger!

