



Red White and Blue Burger

Ingredients Needed for a Red White and Blue 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 eggs
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- Bleu cheese
- Tomato
- Red onion
- Bacon slices
- Ranch dressing



Directions | Yield: 4 servings of a Red White and Blue Burger

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. Thermometer should register 165°F.
4. Remove burgers from the grill and place on hamburger buns. Top with desired amount of tomato, red onion, bacon, and ranch dressing.
5. Serve and enjoy your Red White and Blue Burger!

