



The All-In Burger

Ingredients Needed for The All-In Burgers

- 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: 8 servings of The All-In 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. 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 The All-In Burger!

