



This burger comes with its own slice of red onion smack in the middle of the patty so that it grills while the burger cooks. Yum!

Here is what you are going to need for 4 burgers:

4 rolls

1 pound ground beef

Salt & Pepper

Dash Worcestershire sauce

4 thick slices of red onion

4 slices Monterrey Jack cheese

Lettuce

Sliced Tomato

Pickle slices

3 tablespoons mayo

3 tablespoons ketchup

1 tablespoon mustard

1 teaspoon sweet relish

Olive oil

Garlic powder

Place the ground beef in a bowl. Add the Worcestershire sauce and season with salt and pepper. Mix well and form 4 patties forming a 'well' in the middle. Place an onion ring on the patty and press it into the 'well'.



Heat the grill. Clean the grids and oil them with a wad of soaked paper towel. Place the burger on the grill, onion side down, at medium heat. Cook the burger for 7 to 8 minutes and flip.

Cover with the cheese and cook for an extra 7 to 8 minutes, until burger is cooked through and cheese melts.

Brush the insides of the rolls with olive oil and sprinkle some garlic powder on them. Place them face down on the grill for 2 to 3 minutes until toasted.

While your meat is cooking, mix the mayonnaise, ketchup, mustard and relish in a bowl. Smear the bottom of a roll with your sauce. Place the cooked patty on it and top with tomato slice, pickles and lettuce. Smear the top roll and cover your burger. Serve and enjoy!

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