



## Cheeseburgers

# Cooper® Cheese Beer Dip Tater Tot Burger



SHRED



SLICE



Serves: 2

## Ingredients

- Onion Kaiser rolls
- Seasoned salt
- 1-pound ground beef\*
- 10-15 Tater Tots  
(add more for a side if desired)
- Olive oil
- 1/4 to 1/2 yellow onion, sliced
- 8-ounce package sliced mushrooms, cleaned
- 2 cups Cooper® Sharp White cheese, shredded (or about 8 slices torn into small pieces)
- 1/3 cup Pilsner beer Or use Mason Jar Cheese Sauce and add your choice of beer (if making sauce from scratch, reduce water in recipe for thicker consistency).
- Boston or bib lettuce
- Tomato, sliced

## Directions

1. Bake Tater Tots according to package directions.
2. While tots are baking, prepare the hamburgers. In a small bowl, sprinkle seasoned salt onto ground beef and mix well. Divide meat and form into 2-3 burger patties.
3. In a medium skillet on medium heat, cook the burgers for 6-8 minutes per side, or until the internal temperature reaches 165°F, and burgers are browned all the way through.
4. In a skillet with a small amount of olive oil, sauté onions and mushrooms.
5. **PREPARE THE COOPER® CHEESE BEER DIP:**  
In a medium saucepan over medium heat, bring beer to a slow simmer. Add Cooper® cheese and stir until consistency is smooth. Or if you're using premade Mason Jar Cheese Sauce, reheat sauce in a microwave-safe container and stir in your beer of choice.
6. **ASSEMBLE YOUR BURGERS:**  
Dollop the bottom section of each bun with a spoonful of Cooper® Cheese Beer Dip. Place an optional lettuce leaf and slice of tomato over beer cheese dip, then top with a burger patty. Add a layer of sautéed onions and mushrooms. Top with about 5 Tater Tots, then add a generous drizzle of more Cooper® Cheese Beer Dip. Cap each burger with the top of the onion roll, then serve and enjoy!

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.