



## Cheeseburgers

# Cooper® Cowboy Coleslaw Burger (Hold the Reins and Hold the Mayo)



SLICE



Serves: 4

## Ingredients

- 4 seeded kaiser rolls
- 1 pound ground beef\*
- Barbecue sauce
- 8 slices Cooper® Sharp White cheese
- 1/4 cup shredded carrots
- 1/2 cup shredded red cabbage
- 1/2 cup shredded green cabbage
- Salt and pepper to taste

## Directions

1. Preheat grill.
2. Divide the ground beef into 4 equal portions and form into 4 patties. Set aside.
3. **PREPARE SLAW:**  
In a medium mixing bowl, add shredded cabbage and carrots. Mix thoroughly until well blended. Season to taste.
4. Grill the burgers to your preferred doneness. During the last minute or so of cooking, place 2 slices of Cooper® cheese on each burger and cook until the cheese is nice and melty.

### 5. ASSEMBLE YOUR BURGERS:

Open the kaiser rolls. Add your desired amount of barbecue sauce to the bottom sections of the rolls. Place 1 cheeseburger patty on the bottom of each roll, then top with a few heaping spoonfuls of the coleslaw. Cap off each burger with the top sections of the seeded rolls.

6. Then hold onto your ten-gallon hats and enjoy!

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