



## Cheeseburgers

# Cooper® Grilled Cheese Burger with Grilled Cheese Bun? Why Yasss!



SLICE



Serves: 2

## Ingredients

- 8 thin slices sourdough bread
- 12 slices Cooper® Sharp White or Yellow cheese
- 2 1/2 tablespoons butter
- 3/4 pound lean ground beef (creates 2 6-ounce burger patties)\*
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 4 strips bacon, cooked\*
- 1 tomato, sliced
- 1 avocado, sliced
- barbeque sauce

## Directions

### 1. PREPARE 4 COOPER® CLASSIC GRILLED CHEESE SANDWICHES:

Butter two slices of bread. Place 2-3 slices of Cooper® Sharp cheese between the slices of bread, keeping the buttered sides facing out.

2. In a pre-heated pan, place the sandwich buttered side down. Cook on medium heat for 2-3 minutes on each side until golden brown. Press each sandwich slightly.

3. Set aside.

### 4. PREPARE BURGERS:

In a medium bowl, mix ground beef, salt, and pepper. Form into two 6-ounce patties.

5. Grill the burgers 6-8 minutes per side, or until the internal temperature reaches 165°F. When burgers are almost done, add 2 slices of Cooper® Sharp cheese to the top of each burger. Continue grilling to melt the cheese.

### 6. ASSEMBLE YOUR BURGERS:

Place two grilled cheese sandwiches side by side. To the top of each sandwich add sliced tomato, avocado, and cooked bacon. Add a cheeseburger patty to each and drizzle with barbeque sauce. Top the burgers with the remaining grilled cheese sandwiches to complete.

7. Slice the sandwiches in half (because you'll literally have to if you want to eat them, which of course you want to eat them), and enjoy!

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