



## Cheeseburgers

# Cooper® Mouthwatering Pub Burger Recipe, Pairs Well with a Pint



SLICE



Serves: 4



Prep Time: 10 min



Cook Time: 10 min



Total Time: 20 min

## Ingredients

- 4 kaiser rolls
- 1 pound ground beef\*
- 8 slices Cooper® Sharp White cheese
- 4 slices red onion, 1/4 inch thick
- 8 dill pickle slices/chips
- 4 slices tomato
- 1/2 cup baby greens (green leaf lettuce)
- 1/3 cup mayonnaise
- 1 tablespoon ketchup
- 1 tablespoon yellow mustard
- 2 tablespoons pickle relish

## Directions

1. Preheat grill.
2. Divide the ground beef into 4 equal portions and form into 4 patties. Set aside.
3. **PREPARE PUB SAUCE:**  
In a small mixing bowl, combine the mayonnaise, ketchup, and mustard. Mix until all are well blended. Add the relish and season to taste with salt and pepper.
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 pub sauce to the bottom sections of the rolls. Place one cheeseburger patty on the bottom of each roll.

6. Top each burger with the baby greens, pickles, red onion slices, and tomato. Cap off each burger with the top sections of the rolls.

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