



Cheeseburgers

Cooper® Cheese Penn Turnpike Burger



SLICE



Serves: 4

Ingredients

- 1 1/2 pounds 80/20 blend ground beef*
- 8 strips smoky bacon*
- 8 frozen battered onion rings
- Iceberg lettuce, chopped, shredded or sectioned according to your taste
- 8 tomato slices
- Mayonnaise
- 4 kaiser rolls
- Salt and pepper to taste
- 4 thick slices Cooper® Sharp Black Pepper cheese

Directions

1. Divide ground beef into 4 equal portions and form into patties. Set aside.
2. In a medium pan, cook bacon to your desired crispiness and set aside.
3. Prepare the onion rings according to the directions on the package and set aside.
4. Season burger patties with salt and pepper to taste. Cook the burgers in a medium skillet for 6-8 minutes per side, or until the internal temperature reaches 165°F, and burgers are browned all the way through. Place a slice of Cooper® Sharp Black Pepper cheese on each patty. Continue heating until the cheese is as melty as you like it.

5. ASSEMBLE YOUR BURGERS:

Split kaiser rolls. Place a portion of iceberg lettuce on the bottom of each roll. Place two tomato slices on top of the iceberg lettuce. Add the cheese-topped burger patty. Place bacon strips on top of cheese, then top with two of the battered onion rings. Spread mayonnaise on the top halves of the kaiser rolls and place them on top to complete your burgers.

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