



## Cheeseburgers

# Cooper® Pineapple Cheeseburger – Your Luau Burger



SLICE



Serves: 8



Prep Time: 5 min



Cook Time: 20 min



Total Time: 25 min

## Ingredients

- 1/2 cup teriyaki sauce
- 1 tablespoon Sriracha Sauce
- 2 tablespoons sesame seeds
- 1 teaspoon ginger, grated
- 1/4 cup cold water
- 1 tablespoon cornstarch
- 2 pounds lean ground beef (we recommend 93%)\*
- 1/2 cup chopped scallions
- 1 teaspoon ginger, grated
- 2 tablespoons Sriracha sauce
- 8 slices pineapple (fresh or canned)
- 8 slices red onion
- 16 slices Cooper® Sharp White cheese
- 8 kaiser rolls (or your favorite)
- Spring green mix lettuce
- Fresh cilantro, chopped

## Directions

1. In a small saucepan over medium-high heat, combine teriyaki and Sriracha sauces, sesame seeds and grated ginger.
2. In a small bowl, whisk cornstarch into the cold water. Add to sauce mixture, reduce to a simmer, and stir regularly until thick. Set aside.
3. Prepare grill to temperature.
4. In a large mixing bowl, combine the ground beef with scallions, ginger, and Sriracha sauce. Form into 8 equal-sized balls, then form into patties.
5. Grill the pineapple and onion slices about three minutes per side. Set aside.
6. Grill burgers to desired doneness. While burgers are finishing on the grill, add 2 slices of Cooper® cheese to each burger. Set aside while preparing to assemble the burgers.
7. Cut the kaiser rolls in half. Place on grill, cut side down, for a few seconds or until slightly toasted.
8. **ASSEMBLE YOUR BURGERS:**  
Dollop the bottom half of each roll with the teriyaki sesame sauce. Layer spring green mix lettuce. Add chopped fresh cilantro. Place cheeseburger patty on top. Add a slice of onion and a slice of grilled pineapple. If desired, add additional sauce and cilantro. Top the cheeseburger with the remaining half of the roll.
9. Then light the Tiki torches and enjoy!

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