



Homemade Cheeseburgers

Ingredients:

1 lb 80/20 ground beef
6 tsp salt, divided
4 tsp black pepper, divided
american cheese
hamburger buns

your favorite toppings

Directions:

Preheat your grill to medium high. Form hamburger patties by dividing ground beef into 4 equal size balls and pressing into patties. Use your thumb and press a small divot in the center of each patty. Place formed patties on a plate. Season each patty with 1 1/2 tsp salt and 1 tsp black pepper.

Place formed hamburger patties on hot grill, and put the lid on. Grill cheeseburger patty for 4-5 minutes, flip, put the lid back on and cook an additional 4-5 minutes on the other side for a soft, pink center. For a medium-well cheeseburger, cook 6-7 minutes per side.

Reduce heat to low, and top burger with american cheese. Put the lid back on, and let the cheese melt for an additional 1 minute. Step your burger up a level, and when you add the cheese to your burger, place the buns on the grill too.

Remove from heat and let burger rest at least 3 minutes before serving. Place on your toasty buns, and top with your favorite burger toppings.