

Classic Beef Cheeseburgers

Master this classic burger recipe and you'll be the king (or queen) of the grill from here on out!

INGREDIENTS

- 1 pound Ground Beef (93% lean or leaner)
- 1-1/2 teaspoons steak seasoning blend
- 4 hamburger buns, split
- 4 slices cheese (such as Cheddar, American, Swiss, etc.)
- 4 lettuce leaves
- 4 tomato slices
- Ketchup, mustard, onion slices, pickle slices (optional)



30 Min 4 42 Cal 27g
 Servings Protein

COOKING

1. Combine Ground Beef and steak seasoning in large bowl, mixing lightly but thoroughly. Lightly shape into four 1/2-inch thick patties.
2. Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. About 2 minutes before burgers are done, place buns, cut sides down, on grid. Grill until lightly toasted. During last minute of grilling, top each burger with cheese slice.
3. Line bottom of each bun with lettuce; top with tomato, burger and toppings, as desired. Close sandwiches.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		17.4g	75mg		24g	27g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com