**Cheeseburger**

RECIPE

**w/Grilled Onions**

**INGREDIENTS**

* 5 pounds ground beef
* Salt and pepper
* 1/3 cup oil
* 6-8 onions sliced into rings
* 20 slices Swiss cheese
* Non-stick cooking spray
* 20 hamburger buns
* 1 head lettuce
* 4-5 tomatoes
* Optional Ingredients:

American cheese, mushrooms, Worcestershire sauce, butter, sliced pickles, bacon

**DIRECTIONS**

1. Separate beef into 20 equal portions. Form into patties.
2. Season with salt and pepper. Press with your finger to make a dent in the middle of the burger (stops burger from become dome shape and shrinking when cooking).
3. Heat oil in skillet over medium-high heat. Add onion and cook until wilted and caramelized. Season with salt and pepper, then remove and set aside.
4. Fry or grill patties until internal temperature reaches 165 degrees. (Tip: When the burger has cooked halfway up the sides and has released itself from the grill or pan, it's time to flip. Only flip once.)
5. Top with cheese. Cover with lid and cook for further 1 minute until cheese is melted.
6. Meanwhile, spray non-stick oil on buns and toast the cut side of the buns lightly.
7. To serve, place lettuce, tomato and patty on bun. Placed onions on melted cheese and top with lid of bun. Serve immediately.

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| **Prep Time:** 15 minutes | **Cook Time:** 20 minutes | **Total Time:** 30 minutes | **Yield:** 20 servings |