

## **CHEESE BURGER**

## **INGREDIENTS**

- 1 one by two pounds ground beef
- 4 slices of CheeseLove Burger Cheese
- · 2 Salt, to taste
- · Pepper, to taste
- One by two tablespoon vegetable oil
- · 4 hamburger buns
- Lettuce, sliced tomato, sliced red onions (for topping)
- Ketchup, mustard, mayonnaise (optional)
- Pickles, for serving (optional)

## **INSTRUCTIONS**

Divide the beef into 4 equal portions. Press a cube of pepper jack into the center of each and shape the meat around the cheese; form into patties, about 4 inches wide and 3/4 inch thick. Season the patties with salt and pepper. Heat the vegetable oil in a large skillet over medium-high heat. Add the patties and cook until browned on the bottom, about 4 minutes. Flip the patties and top each with a slice of cheddar; cook 4 to 5 more minutes. Meanwhile, toast the hamburger buns and spread with ketchup, mustard and/or mayonnaise. Fill with the burgers and top with lettuce, tomato and/or red onion.

Serve with pickles.