

Red, White and Blue Cheeseburgers

1 lb. ground beef (80/20 or 85/15)
1/3 cup blue cheese, crumbled
3 tbsp steak seasoning
1 white onion, sliced
1 tomato, sliced
1 head of lettuce as needed
4 buns, toasted

1. Combine the ground beef, blue cheese and steak seasoning in a bowl. Do not overmix. Divide into 4 equal parts. Shape each part into a patty*.
2. Grill the onion for up to 5 minutes or until translucent. Grill the cheeseburgers to your desired doneness*. Place on bun and top with lettuce, tomato, grilled onions and your favorite condiments.

*Cook Tip: Make an indent in the center of each patty using your thumb for even cooking.

*Cook to 160 degrees F for food safety. Color is not an indicator of doneness.

