

## Hamburger-recipes.com

### German Burger

The German Burger is very straight-forward and very tasty, especially if you like strong mustard and strong cheese. It is definitely not intended for the faint-hearted.

This burger is about strong, uncomplicated tastes and as such requires the hottest mustard and the strongest cheddar cheese you can handle without undue discomfort. Hot Dusseldorf is the ideal choice of mustard but there is no harm in using your favourite hot mustard or the grade of cheddar cheese you prefer.

The German Burger uses Hamburger Recipes.com's [Basic Hamburger](#) patty as a base. For convenience you could also use a regular store bought patty but you will surely be missing out on a some great tastes.

Serves 4

#### **For the Patties:**

- 4 [Basic Hamburger](#) patties
- 4 thick slices extra matured cheddar cheese

#### **For the Rolls:**

- 4 fresh rolls, about the same size as the patties
- About 4 teaspoons HOT Dusseldorf mustard

Cook the burgers via your preferred cooking method (for cooking help see [Basic Hamburger](#) recipe) until halfway done, flip the patties and add a slice of cheese to each. Matured cheddar takes longer to melt than soft cheese so don't be too concerned about melting the cheese. It's more important not to over cook the burger and risk losing all those wonderful juices. I prefer the cheddar when it has just softened slightly anyway.

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in a pan) just before the patties are done. Spread the mustard liberally on the bottom halves, add the patty and top off with the other half of the roll. Enjoy a great tasting German Burger.

**Bon Appetit!**