

## Hamburger-recipes.com

### Grilled Onion Cheeseburger

Try this Grilled Onion Cheeseburger, grilling the onion makes all the difference. If you have already visited my Burger Making Tips page, are experienced in burger making or are a regular visitor to Hamburger Recipes.com please ignore the [\(links\)](#) below.

[\(A note on my measuring units\)](#)

Serves 4

#### **For The Patties:**

1lb/500g ground beef ([how to grind your own meat](#))  
a little pepper, fresh ground is better  
a little salt  
1 hand fresh bread crumbs  
1 egg lightly beaten  
1 quarter beef bouillon/stock cube dissolved in 2 to 3 tablespoons water

#### **For on top of the Patties:**

4 thickish slices of cheese, to be placed on top of the patties when they are about 3/4 way done allowing the cheese to start melting Try this Grilled Onion Cheeseburger, grilling the onion makes all the difference.

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

4 rolls  
4 thick slices of onion  
sliced tomato  
lettuce  
mayonnaise  
mustard

Mix all the patty ingredients thoroughly, leaving the salt for after the patties are cooked if you prefer ([how to season meat](#)).

Make sure the mixture is cool. Divide mixture into 4 equal balls and mold into patties ([how to mold patties](#)).

Cook the patties and onion slices on medium heat under the grill, on the barbecue or in a pan ([how to regulate cooking temperature](#)) until the onion is soft and the patty is cooked (not

forgetting the cheese) to your preferred degree of doneness or the internal temp reaches 160F/70C ([when is my patty cooked?](#)).

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in a pan) just before the patties are done. Spread mayonnaise mixed with a bit of mustard on the bottom half of the roll, add a slice of lettuce, a slice of tomato and the grilled onion. Top it off with the patty and the other half of the roll.

**Bon Appetit!**