

Beefburger Special

Ingredients

- 1 lb lean ground beef
- 1/2 cup shredded sharp cheddar cheese
- 1 Tbsp grated onion
- 1/4 cup pickle relish
- 1/2 to 1 tsp salt
- Worcestershire sauce
- Pepper
- Ice cubes
- Bacon slices

Instructions

1. Combine beef, cheese, Worcestershire sauce, onion, relish, salt, and pepper. Mix well.
2. Divide into 6 portions and shape each hamburger around half an ice cube.
3. If desired, wrap each with a bacon slice.
4. Grill 4 inches from high heat on grill.
5. Turn often to sear the meat.
6. Cook about 5 to 7 minutes on each side.
7. Yield 6 servings.

Beefburger Special

1 ~~lb~~ lb. lean ground beef

1/2 c shredded Sharp Cheddar Cheese

1 T grated onion

1/4 c pickle relish

1/2 to 1 tsp salt

Ice cubes

Bacon slices

Combine beef, cheese, Worcestershire sauce,
onion, relish, salt + pepper. (mix well)

Divide into 6 portions and shape each
hamburger around half an ice cube.
If desired, wrap each with an ice
cube. If desired, wrap each with a
bacon slice. Grill 4 inches from high
heat on grill. Turn often to sear the
meat. Cook about 5 to 7 minutes
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