

# KITCHENART

THE STORE FOR COOKS

---

1550 Win Hentschel Blvd.

West Lafayette, IN 47906

(765) 497-3878

---

## Classic Burger with Secret Sauce

*makes 4 burgers*

A classic burger is hard to beat! Including all the best toppings completes the experience - melted American cheese, crisp iceberg lettuce, juicy tomato slices, red onion, pickles and our favorite secret sauce. Are you hungry yet? We recommend enjoying this masterpiece on a buttered, toasted, sesame bun.

### **Burger Ingredients:**

1-1/2 lb (80/20) ground beef  
1 teaspoon Lawry's salt  
1/2 teaspoon pepper

### **Toppings:**

4 slices American cheese  
4 hamburger buns  
4 leaves of iceberg lettuce  
1/4 red onion, thinly sliced  
Hamburger dill pickles  
1 tomato, sliced

### **Special Secret Sauce:**

5 tablespoons mayonnaise  
2 tablespoons ketchup  
2 tablespoons dill relish  
2 tablespoons sweet relish  
1 teaspoon French dressing  
1 teaspoon red wine vinegar  
2 teaspoons finely diced onion  
1/4 teaspoon mustard powder  
1/8 teaspoon salt  
1/8 teaspoon pepper

### **Directions:**

1. In a large bowl, mix the ground beef with the salt and pepper. Divide the mixture into four equal portions, and then shape into 4 burger patties each about 4 inches in diameter.
2. Prepare the special secret sauce. In a small bowl, mix all ingredients together until well-combined.
3. Grill the buns until just lightly toasted.
4. Grill the burgers on a medium-hot, well-oiled grill, or on a cast iron griddle for 4 minutes per side until the internal temperature reaches 160 degrees F. Avoid pressing the burgers down with the spatula forcing out the meat's juices.
5. Once the burger has cooked, add a slice of American cheese to each burger, and let it melt. Place the cooked burgers on a clean plate and let rest them for five minutes.
6. While the burgers are resting, grill the buns until just lightly toasted.
7. Assemble the burgers. Place a grilled patty on the toasted bun. Layer on the lettuce, red onion, hamburger dill slices, and a slice of tomato. Smear the top of the bun with the special secret sauce. Serve while hot.