

Star-Spangled Cheeseburgers

2 pounds 80% lean ground beef
Salt
Pepper
BBQ Ketchup Spread or Honey Mustard Spread (recipes follow)
8 slices (approximately 1 ounce each)
American Cheese
8 hamburger buns, split
Romaine lettuce
Tomato slices

BBQ Ketchup Spread

In a small bowl, combine 1/4 cup ketchup and 2 table-
spoons prepared barbeque sauce.

Honey-Mustard Spread

In a small bowl, combine 1/4 cup mayonnaise and 1/4
cup prepared honey mustard.

1. Shape ground beef into eight 1/2-inch thick patties.
2. Place patties on grid over medium, ash-covered
coals. Grill, uncovered 11 to 13 minutes to medium
doneness (160 F) or until centers are no longer pink
and juices show no pink color; turn once. Season with
salt and pepper, as desired.
3. Meanwhile prepare BBQ Ketchup Spread or Honey-
Mustard Spread. Cut shapes from cheese slices, using
star-shaped cookie cutter.
4. Approximately 1 minute before burgers are done,
place cheese stars on top of burgers.
5. Spread cut surfaces of buns with desired spread.
Place lettuce and tomato on bottom of each bun, as
desired. Top with burger. Close sandwiches.

Makes 8 servings (serving size: 1 sandwich)