

# Western BBQ Cheeseburger

## SOMETHING BORROWED

Weber® Tools & Seasoning



## TOTAL TIME

Prep: 5 min. Cook: 30 min.



## SERVINGS

Serves two



## INGREDIENTS

FOUR 4-OZ HAMBURGERS,  
80/20 BLEND

4 SLICES CHEDDAR CHEESE

2 TBSP WEBER® GOURMET  
BURGER SEASONING

1/2 CUP BBQ SAUCE

2 HAMBURGER BUNS

2 SLICES ICEBERG LETTUCE

2 SLICES TOMATO

2 SLICES SPANISH ONION

## PREP

1. With your thumb or back of a spoon, make a shallow indentation about 1/4" wide in the center of the hamburger patties to prevent forming a dome when grilling.
2. Season hamburgers with 1 tablespoon of Weber® Gourmet Burger Seasoning per side.

## GRILL

3. Prepare the grill for direct cooking over medium-high heat (about 425°F).
4. Grill the patties, with lid closed, until cooked to a medium doneness (140°F) for 8-10 minutes, turning once.
5. During the last 30 seconds to 1 minute, brush the patties with BBQ sauce and place 1 cheese slice on each patty. Toast the buns cut side down for 1 minute.
6. Build each burger—bottom bun, lettuce, tomato, onion, 2 hamburger patties with cheese, top bun.

## A Tasty TIDBIT

To prevent burgers from sticking to the grill, don't let them sit at room temperature. Always take them directly from the fridge to the grill.