



All American Hamburgers

Nothing says Happy 4th of July like a juicy hamburger! It is so Americana. Every griller has their own method and secrets, from the seasonings to how they grill the burgers. My grandfather used to use a little cast iron Hibachi stove. They tasted so good. Here is my take on the All-American Hamburgers.

Makes 4 burgers

Grill or Grill Pan

1-1/2 lbs	ground chuck, (80/20%)	4 large	lettuce leaves
	Garlic salt	4 slices	beefsteak tomatoes
	Sea salt		Mustard
	Ground pepper		Mayonnaise
4	hamburger buns, toasted	1 recipe	1000 Island Dressing
4 slices	cheese, (cheddar, American, swiss)		

1. In a shallow pan or bowl, crumble the ground chuck. Sprinkle with garlic salt, seas salt and ground pepper. Lightly form into 4 patties (about 8 oz each). Place onto a plate and press your thumb into the center of each patty to create an indentation. Refrigerate for 20 minutes.
2. Place on grill. Do not turn or touch the meat for 4 minutes (Set a times if you need to). Turnover and cook the second side for 4 minutes. Turn back over, place a piece of cheese on the meat and cover with a lid or the cover of the barbeque for 2 minutes. These will be medium. (see chart for other doneness)
3. Place burger on toasted bun, top with dressing, mustard, mayonnaise, lettuce, tomatoes.

Doneness Chart:

Medium-rare: Cook patty on one side for four minutes. Turn it over and cook for an additional four minutes.

Medium: Cook patty on one side for four minutes. Turn it over and cook for an additional four minutes, then back on the other side for another 2 minutes.

Medium well: Cook patty on one side for four minutes. Turn it over and cook for an additional six minutes, then back on the other side for another 4 minutes.

Well done: Cook patty on one side for four minutes. Turn it over and cook for an additional seven minutes.