

Zesty Barbecue Cheeseburgers

Who can resist a juicy Ground Beef burger with extra zip from barbecue sauce?

INGREDIENTS

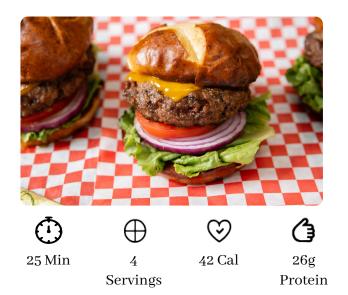
1 pound Ground Beef (93% lean or leaner)

1/4 cup finely chopped red onion

4 tablespoons barbecue sauce, divided

4 slices white Cheddar, pepper Jack, smoked Gouda or provolone cheese

4 whole wheat hamburger buns or pretzel rolls, split, toasted Lettuce leaves, tomato slices and red onion slices (optional)



COOKING

- 1. Combine Ground Beef, chopped onion and 2 tablespoons barbecue sauce in medium bowl, mixing lightly but thoroughly. Shape into four 1/2-inch thick patties.
- 2. Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160° F, turning occasionally. About 1 minute before burgers are done, brush with remaining 2 tablespoons barbecue sauce and top with cheese.
- 3. Line bottom half of each bun with lettuce, sliced red onion and tomato, as desired; top with burger. Close sandwiches.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL
4		21.9g	88mg		30g	26g	1	0

^{*}The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com