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## PERFECT GRILLED ONION CHEESEBURGERS

### INGREDIENTS FOR THE GRILLED ONION CHEESEBURGER:

- \* 1 LARGE ONION SLICED VERY THINLY
- \* 4 5 OZ GROUND CHUCK (80/20) PATTIES
- \* 8 SLICES OF PEPPER JACK CHEESE
- \* 4 LARGE HAMBURGER BUNS, TOASTED
- \* WEBER GOURMET BURGER SEASONING (OR SALT, PEPPER, GARLIC SEASONING)
- \* LETTUCE, TOMATO AND PICKLES
- \* KETCHUP, MAYONNAISE, MUSTARD
- \* JALAPENO'S FOR GRILLING (OPTIONAL)



**SET THE GRIDDLE PLATE ON THE NINJA WOOD FIRE GRILL. SET THE GRILL TO PREHEAT ON THE GRILL MODE AND SET TO HI. LOAD THE WOOD PELLETS AND LET THE GRILL GO THROUGH IT'S INITIAL PREHEAT – ABOUT 15 MINUTES OR UNTIL YOU SEE THE 'ADD FOOD' INFO ON THE GRILL SCREEN**

### DIRECTIONS

Press the hamburger patties out so that they are a little larger than the bun you are using.

Season with the Weber Gourmet Burger Seasoning or whatever seasoning you are using.

Slice the onions very thinly with a mandolin. Put a little canola oil on the sliced onions.

When the grill is ready place the beef patties on the grill and press down so the patties make very good contact with the grill. If grilling the jalapenos add the peppers to the grill.

Cook the patties on one side for about 3 minutes. Flip the burgers and then add sliced onions on top of the burgers and on the griddle plate.

Let the burgers with the onions cook for 4-5 minutes more.

When the burgers are almost ready add two slices each of the pepper jack cheese and then close the lid so the cheese melts.

When the cheese had melted take the burgers off of the grill and take them to the prep table.

Add the toppings you want to the toasted buns, and then add the beef patties with the grilled onions and cheese to the buns. Place the top bun on top of the beef patty and get ready to enjoy the best Grilled Onion Cheeseburger!