

# The “American Ham” Burger

Grilled hamburger topped with shaved ham, cheddar cheese sauce, and a special sauce on a toasted bun. Serves 4.

## Ingredients

- 1 1/2 pounds ground beef (blend of ground chuck and lean sirloin, 80/20 ratio)
- 1/2 white onion, chopped
- Salt and freshly ground black pepper
- 4 oz Velveeta sharp cheddar cheese
- 2 tablespoons milk
- 1 teaspoon Franks Red Hot or other hot sauce
- 1/2 pound shaved ham
- 4 onion buns, pretzel buns, or other rolls, split
- 1000 Island Dressing
- Dill pickle spears

## Hamburger Directions

In a bowl, mix together the ground beef, white onions and some salt and pepper until just combined. Don't overwork it. Form the beef into four 1-inch-thick patties and grill to desired doneness.

## Cheese Sauce Directions

In a microwave safe dish, add the cheese, milk, and hot sauce. Microwave on low for 20 second intervals and stir between intervals until smooth. Alternative method: heat ingredients in a sauce pan on low heat while stirring constantly until smooth and bubbly.

## Ham and Buns Directions

Wrap shaved ham in aluminum foil and set on the edge of the grill and cook until warmed through, about 5 to 10 minutes. Turn the ham often to ensure even heating. Meanwhile, toast buns on grill as hamburgers near completion.

## Assemble the Hamburgers

Place a grilled hamburger patty on the bottom half of a bun. Add 1000 Island dressing. Add 1/8 pound of shaved ham. Top with cheese sauce and the top half of the bun. Serve with dill pickle spears.