

Mouth Watering Double Stacked Goopy Grilled Cheese Burger

Arianna Fratta – Bloomington High School

Yield: 1 Burger

Approximately Cooking and Assembly Time: 10 minutes

Ingredients:

- 4 pieces of white bread
(2 pieces of white bread for every grilled cheese)
- 5 pieces of sliced American cheese
(2 in each of the grilled cheeses and one for the 6 oz. burger)
- Salt and pepper to taste
- 2 oz. Butter
- 6oz Beef Burger
- ½ Cup Chopped Lettuce
- 2 Thinly Sliced Tomato Slices
- 1 oz. Small Diced Onions
- 4 Thin Pickle Slices
- 3 Strips of Cooked Bacon
- A Squirt of Mustard
- A Squirt of Ketchup
- A Squirt of Mayonnaise



Directions:

Cook the beef burger on the grill until medium well and season with salt and pepper then top with 1 slice of cheese.

When that is almost done melt the butter on the grill and put it on the 4 slices of bread and then grill bread, while that is happening, add the cheese to melt.

Assemble the grill cheeses; Use one for the top bun and then one for the bottom bun.

Place the cooked cheeseburger on the grill cheese and then add the cooked bacon strips.

Top it with lettuce, tomato, onions, pickles.

Squirt the mayonnaise, mustard and ketchup on the burger and then place the 2nd grill cheese on top.

Place 2 skewers into the burger and then cut in half and serve immediately. Enjoy!