

## **Best Hamburger Recipe With Cheese**

### **INGREDIENTS:**

**1 1/2 pounds ground chuck**

**1 tablespoon ketchup**

**1 teaspoon dried basil**

**1/2 teaspoon Worcestershire sauce**

**1/2 teaspoon hot red pepper sauce**

**1/2 teaspoon dried thyme**

**1/2 teaspoon salt**

**1/4 teaspoon ground black pepper**

**4 slices Monterey Jack cheese**

**4 hamburger buns**

**4 lettuce leaves**

**4 tomato slices**

**In a medium bowl, using your hands, gently combine the ground chuck with the ketchup, basil, thyme, salt, Worcestershire, Tabasco, and pepper. Gently shape into 4 patties, each about 3/4 inch thick.**

**Grill the patties over direct medium-high heat until medium, 10 to 12 minutes, and turning once. About a minute before you pull off the patties, place a slice of cheese on each to melt.**

**Grill the hamburger buns, cut side down, until toasted, about a minute or two. Put the cheeseburgers together using lettuce, tomato, and ketchup, mustard, or whatever toppings you like. Serve.**