



The Perfect Hamburger

Yield 1 burger (you can double triple etc for your needs)

6-8 oz	ground beef (no more then 85% fat)
	season salt
2 oz	*filling and/or
1 slice	Jarlsberg Cheese

For each burger, take the beef and divide it into two on plastic wrap. Make same size patties out of each without handling the beef too much.

Place about 2 oz of the desired filling into the center of one of the two patties. Place the other on

top and seal the sides of the beef on top of the filling.

Grill on a hot grill pan, skillet or BBQ.

First side:

2-3 minutes

Second Side:

1 minute then place sliced Jarlsberg cheese (if desired)

Additional:

2 minutes for medium

3-4 minutes for well done

Place directly on a bun with desired condiments.



**Fillings:*

Shredded Jarlsberg Cheese with Caramelized Onions

4 oz Jarlsberg Cheese, shredded

4 oz Caramelized Onions, dried and cooled

1. Combine with a fork and set aside.

Shredded Jarlsberg Cheese with Bacon

4 oz Jarlsberg Cheese, shredded

4 oz uncooked bacon, chopped fine

1. Combine with a fork and set aside.

Shredded Jarlsberg Cheese with Relish Filling

4 oz Jarlsberg Cheese, shredded

2 oz prepared relish

1. Combine with a fork and set aside.

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