



Harveys Supermarkets Bold Honey-Barbeque Cheeseburger



Ingredient List

1 lb of ground beef
½ cup chopped green onions
½ teaspoon garlic powder
½ teaspoon cayenne pepper
3-4 tablespoons of Grill Mates® Montreal Steak Seasoning
4 hamburger buns
½ stick melted butter
¾ cup barbecue sauce
1 tablespoon honey
8 slices thick bacon, cooked until crispy
8 frozen onion rings
4 slices Borden® American Cheese Singles
4 slices tomato
Fresh lettuce

Directions

MIX ground beef, green onions, garlic powder and cayenne pepper; FORM into 4 patties. SPRINKLE both sides liberally with Montreal Steak Seasoning (these can be made several hours ahead). COVER and CHILL. BRUSH buns with melted butter, SET aside. In a small bowl, MIX barbecue sauce with honey; SET aside. PREPARE onion rings according to package directions. PREPARE grill (medium-high heat). GRILL burgers until cooked through, about 6 minutes per side. Two minutes before burgers are finished, GRILL buns, butter side down, until golden brown. PLACE Borden® American Cheese Singles on burgers to melt. TOP each burger with 2 slices crisp bacon and onion rings. DRIZZLE with honey barbeque sauce; TOP with lettuce and tomato.

Serves 6