

Western Burger

This recipe is made using a delicious, warm sandwich spread wrapped in homemade bread. Yum, right? It is often used in our surrounding communities and a common item when someone makes a community or church cookbook, because so many people enjoy it.

Ingredients

2 pounds ground beef
salt to taste
pepper to taste
1 medium onion, chopped
4 teaspoons mustard
4 tablespoons mayonnaise
½ pound grated cheddar cheese



You'll need homemade bread for your hamburger bun. We recommend our sweet dinner roll recipe, but you can use your favorite recipe.

Instructions

- ❖ Brown your ground beef and season with salt and pepper to taste.
- ❖ Add onions and sauté until translucent.
- ❖ Drain fat from your meat, then cool in the fridge.
- ❖ Stir together the mustard, mayonnaise, and cheese.
- ❖ Coat the cooled meat and onions in the dressing.
- ❖ Make homemade bread dough.
- ❖ After the first rising, roll out to ½" thickness.
- ❖ Cut dough into 3 ½" squares.
- ❖ Place ½ cup of the meat mixture into the center of each square.
- ❖ Bring up the corners making sure to pinch your seams together, then place the dough ball on greased cookie sheet with the seams facing down.
- ❖ Once your cookie sheet is full, cover and place in a warm place for the second rising.
- ❖ When done rising, bake in a preheated oven at 350 degrees Fahrenheit for about 15 minutes.
- ❖ While still warm, brush the tops of each burger with butter.

If you have too much spread for your bread dough, just save it in the fridge. When you are ready to eat, warm it up enough to melt the cheese then spread it on your favorite sandwich bread.


Nana's Kitchen
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