

# Cowboy BBQ Cheeseburger

The Texas Beef Council

Internet address: <http://www.txbeef.org/>

Servings: 4



Burgers should always be cooked to an internal temperature of 160°F using a meat thermometer. Use a gentle touch with ground beef. Over mixing or compacting will result in firm dense burgers when cooked. Circle the chuck wagons and call the cowboys to dinner.

## Ingredients

1 lean ground beef  
3 cloves minced garlic  
½ teaspoon Cajun seasoning (like Tony Chachere's)  
½ teaspoon salt  
½ teaspoon pepper  
¼ cup hot or hearty barbecue sauce  
4 Kaiser rolls or hamburger buns

## Cooking Method

In medium bowl, combine all ingredients mixing lightly but thoroughly.

1. Shape into 4 patties.
2. Place patties on grid over medium ash-covered coals.
3. Grill uncovered 14-16 minutes or until internal temperature reaches 160°F, turning once.
4. Place burger patties on buns and serve.