



# DOUBLE CHEESEBURGER

Butter

Potato Bun

1/2 lb. Ground Beef  
(formed into 2 patties and  
seasoned with salt and  
pepper)

2 slices American Cheese

1 sliced Beefsteak Tomato

1/2 cup Shredded Iceberg  
Lettuce

2 oz. Secret Sauce  
*Your Favorite Condiment  
Combination*



1. Preheat griddle or cast-iron pan, lightly oil griddle/pan.
2. When griddle/pan starts to smoke, place patties on pan and cook for 2 to 3 minutes.
3. Flip burger patties and cook for another 2 to 3 minutes, or until the juices are no longer pink.
4. Throw the cheese on each patty so it starts to melt.
5. Add a thin layer of butter on the potato bun.
6. While the cheese is melting, toast each bun on a separate griddle or nonstick pan.
7. Remove toasted bun from griddle/pan.
8. Spread sauce on the top and bottom of burger buns.
9. On the bottom bun, place shredded iceberg lettuce, then beefsteak tomato.
10. Once the cheese has melted, stack 2 patties on top of each other and move onto the bottom bun.
11. Place top bun on the burger patties.
12. Enjoy!



**HALO TIP:**  
**THOUSAND ISLAND DRESSING IS A GOOD CHOICE**  
**IF YOU DON'T HAVE YOUR OWN SECRET SAUCE**