

Bistro Cheeseburgers

Ingredients:

- **1 1/2 Lbs. Ground Beef**
- **Vegetable Oil**
- **4 Slices of Sweet Onion, 1/2 inch thick**
- **8 Slices of Swiss cheese**
- **1/4 Cup Mayonnaise**
- **1 Tbsp. Dijon-Style Mustard**
- **4 Crusty Rolls, split and toasted**

Preparation:

Preheat grill to medium. Lightly shape ground beef into four 3/4 inch thick patties. Brush onion slices with vegetable oil. Place patties in center of grid; surround with onions. Grill, uncovered and turning occasionally, for 13 to 15 minutes for medium doneness (internal temperature 160 °F) or until patties are no longer pink in center and onions are tender. Season with salt and pepper, to taste. About 1 minute before patties are done, top each with 2 cheese slices. Combine mayonnaise and mustard; spread on top half of rolls. Serve the burgers and onion in rolls with lettuce, tomato, and crisp cooked bacon.

Makes 4 Servings

