

CHEESEBURGERS WITH SPICY RANCH SAUCE

Ingredients:

- 2 lbs. Ground Beef
- 8 Slices of American Cheese
- 8 Hamburger Buns, Split
- Romaine Lettuce Leaves
- Tomato Slices

Spicy Ranch Sauce:

- 1/2 Cup Prepared Ranch Salad Dressing
- 2 Tbsp. Fresh Cilantro
- 2 Tbsp. Canned Chopped Green Chiles
- 1 Tbsp. Green Jalapeño Hot Pepper Sauce

Preparation:

Combine spicy ranch sauce ingredients in a medium bowl; cover and refrigerate until ready to use.

Lightly shape ground beef into eight 3/4 inch patties.

Place patties on the grid over medium heat. Grill, uncovered, 11 to 13 minutes to medium (160°F) doneness, until no longer pink in center and juices show no pink color, turning occasionally.

About 1 minute before burgers are done, top with cheese slices. Line the bottom of each bun with lettuce and tomato, as desired; top with burger. Spoon sauce evenly over burgers. Close sandwiches.

Makes 4 Servings

