## CopyCat A&W Baby Burger

## **Ingredients**

- 1/10 pound ground chuck patty
- 1 regular hamburger bun
- 1 Vlasic® hamburger dill pickle slice
- 2 teaspoons ketchup
- 1 teaspoon yellow mustard
- salt and pepper

## **Directions**

Mix the ketchup and mustard together, this is your secret sauce.

Preheat an indoor electric barbecue to 400 degrees F, or high.

Toast the bun faces face down on the grill for 30-45 seconds, just enough to brown slightly.

Cook the frozen beef patty  $1\frac{1}{2}$ -2 minutes per side (depending on the grill temperature) adding a dash of salt and pepper to each side.

Dress the toasted bun (crown side) as follows:

secret sauce, spread evenly with a knife, pickle slice

Put the cooked beef on the dressed crown, and "top" with the heel. (it will be upside down)

Wrap in a  $12^{"}x12^{"}$  sheet of foil, and warm in the oven (200 degrees F) 2-3 minutes. Serve hot.