

# CopyCat A&W Papa Burger

## Ingredients

1/4 pound Ground Chuck  
1 large Sesame Seed Hamburger Bun  
1 tablespoon Mayonnaise  
2 teaspoons Heinz Hamburger Relish (the Red Stuff)  
1/4 cup chopped Iceberg Lettuce  
2 slices Pickles  
1 slice American Cheese  
Salt and freshly ground Black Pepper to taste

## Directions

Mix the mayonnaise with the relish to make the “secret sauce”. Set aside.

On waxed paper, form the 1/5 pound beef patty. It should be about 1/4-inch thick and 5 inches in diameter. Freeze at least an hour.

Fire up and preheat the grill or indoor electric grill.

Toast the buns by laying them face down on the grill for 30 – 60 seconds.

Cook the frozen beef patty about 2 minutes per side. Salt and pepper liberally on both sides as it is cooking.

Dress your toasted top buns (crown) in the following order: Special Sauce, Pickles, Lettuce, Cheese

Place the cooked beef patty on top of the dressed bun.

Add the bottom.

Microwave about 10 seconds – or, if you are outside, wrap the completed burgers in aluminum foil and heat on your grill’s warming rack for a minute or two.