

CopyCat Red Robin Gourmet Cheeseburger

Ingredients

2 lb ground chuck
1 lb ground sirloin
1½ tsp salt
¾ tsp black pepper
1 tsp onion powder
1 tsp garlic powder
12 hamburger buns, cut in half
12 slices cheese
tomatoes, as desired
lettuce, as desired
red onion rings, as desired
mayonnaise, as desired
prepared red relish, as desired
pickles, as desired

Directions

Mix the chuck and sirloin together and season with salt and pepper, before mixing and shaping into 12 small hamburger patties.

To make the patties, layout a cling film on a working area. Then, place a portion of ground beef on it and mold it to form patties.

Roll out another portion of cling film to cover the meat, then cut the cling film in between patties and wrap individually. Set aside.

Preheat the grill to medium-high temperature, add the burger patties and cook for 4 minutes on each side.

Remove burger patties and let them cool for 5 minutes.

To form the sandwich, spread a spoonful of your red relish on top of your sliced burger bun, and mayonnaise on the other slice of your burger bun. Put slices of pickles, and slices of onions then place the burger patty and top with cheese, freshly sliced tomato, and lettuce.

Repeat until all 12 hamburger sandwiches are assembled.