

## Great Smoky Cheeseburgers

1½ pounds ground chuck  
1 tablespoon kosher salt  
1 tablespoon cracked black pepper  
½ tablespoon granulated garlic  
½ tablespoon onion powder  
1 teaspoon celery seed  
1 tablespoon Worcestershire sauce  
¼ cup Tennessee Gourmet™ Apple & Spice Sauce (any flavor)  
4 ¼-inch slices red onion  
8 slices Monterey Jack jalapeño cheese  
4 ¼-inch slices tomato  
4 large hamburger buns, split & toasted  
8 leaves Iceberg or Romaine lettuce  
Condiments (pickles, ketchup, relish, mustard, salsa, etc.)

*What's the difference with ground meats? Ground beef is 73% lean; ground chuck, 80% lean; ground sirloin, 85% lean; and ground round, 90% lean.*

In a large mixing bowl, combine hamburger, salt, pepper, garlic, onion powder, celery seed, Worcestershire, and Tennessee Gourmet™ Apple & Spice Sauce. Mix thoroughly. Form into 4 patties, about 2-inches thick. Refrigerate, covered, until cooking.

Over a medium hot direct grill, cook patties, covered, for about 6 minutes. Flip and cook another 4 minutes. Top with red onion and 2 cheese slices. Cover grill and cook another 3 to 4 minutes or until burgers reach an internal temperature of 160° F.

To serve, place bottom of toasted bun on plate, top with lettuce and tomato. Add burger and cover with top of bun.