

Ingredient: Cheese Burger Layer			QTY		
Legacy Maker 80/20 Ground Beef	1	lb			
Lawry's season Salt	0.5	Tbsp			
White Onion (Diced Fine)	0.25	ea			
Velveeta Cheese	1	lb			
Sour Cream	0.25	cup			
Milk	0.25	cup			
1000 Island					
Mayo	1/3	cup			
Sour Cream	1/4	cup			
Tomato Paste	1	tsp			
Pickles (minced)	1	Tbsp			
White Onion (Diced Fine)	1	Tbsp			
Sugar	1	tsp			
Yellow Mustard	1	Tbsp			
Garnish					
Shredded Lettuce	1	cup			
Girkins or Sweet Pickles (sliced)	1/4	cup			
White Onion (Diced Fine)	1/4	ea			
sesame crackers	1	pk			

Instructions:
1 In a cast iron or heavy bottom pan, brown your Legacy Maker ground beef with season salt
2 Once the beef is cooked through, using a slotted spoon remove the beef and set aside.
3 Drain off any rendered fat, then add your onions. Cook the onions till they turn translucent
4 Once the onions have softened, add back your beef and then add your Velveeta cheese
5 Set your heat to low and allow the cheese to melt.
6 Once melted, add your sour cream and milk.
7 While the cheese is melting, combine your 1000 island ingredients in a food processor or the cup of an immersion blender
8 Pulse the food processor until the onions and pickles are minced, and the dressing is well mixed
9 Once your cheese is melted, and bubbly turn off the heat and top with your lettuce, Girkins, diced onions, and then drizzle with your 1000 island dressing.
10 Serve with sesame crackers

Utensils:	
Cutting Board	serving spoon
Knife	
Cast Iron Pan	
slotted spoon	
food processor	
Bowl	