



OVER THE TOP BURGER

WITH CO-OP GOLD SIRLOIN OR PRIME RIB BURGER PATTIES

INGREDIENTS

- 375g CO-OP GOLD Sliced Bacon
- 4 CO-OP GOLD Sirloin or Prime Rib Burger Patties
- 1 loaf of bread (16 slices)
- 4 CO-OP GOLD Natural Cheese Slices
- 1 red large tomato, sliced
- 1 red onion, sliced
- 4 leaves of green leaf lettuce

DIRECTIONS

- Fry six to eight CO-OP GOLD slices of Bacon until crispy.
- Grill 4 CO-OP GOLD Sirloin or Prime Rib Burger Patties at high heat for approximately 20 minutes, or until the internal temperature reaches 160 F, flipping patties every five minutes or so.
- Place sliced bread, butter-side-down, onto a medium-heat skillet. Add Kraft Singles Cheese and top with second slice of bread, butter-side-up. Grill until lightly brown on both sides. Repeat until you've created cheese sandwiches.
- Use one grilled cheese sandwich as the base of your burger. Place burger patty, sliced tomato, crispy bacon, leaves of lettuce, sliced red onion and your preferred sauces, like mustard or ketchup. Top with another grilled cheese sandwich and French's Fried Pickles or Onion Toppers.

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