

Classic American BBQ Cheeseburger

A juicy grilled beef patty topped with melted cheddar, smoky BBQ sauce, and fresh toppings, sandwiched in a soft bun. This classic American favorite is simple, satisfying, and perfect for any meal.



Main Dish

American

20 min

Total time

Easy

Difficulty

600

kcal / serving

Ingredients

- 1 classic hamburger bun
- 1/4 lb ground beef
- 1 slice cheddar cheese
- 2 tbsp BBQ sauce
- 2 slices tomato
- 2 leaves lettuce
- 2 slices pickles
- 1 tsp butter
- Salt and pepper to taste

Steps

- 1 Preheat a grill or skillet over medium-high heat.
- 2 Form the ground beef into a patty slightly larger than the bun and season with salt and pepper.
- 3 Grill the patty for about 4 minutes on one side.
- 4 Flip the patty and place the cheddar slice on top; cook an additional 3 minutes or until cheese melts and patty is cooked through.
- 5 Lightly butter the bun halves and toast them in a separate pan or on the grill until golden brown.
- 6 Spread BBQ sauce on the bottom bun.
- 7 Assemble the burger by placing the patty with cheese on the bun, then add tomato slices, lettuce leaves, and pickles.
- 8 Cover with the top bun and serve immediately.