

HOW TO CRAFT THE ULTIMATE CHEESEBURGER



LEGENDARY BURGERS START WITH WISCONSIN CHEESE

Step up burger creation with Wisconsin Cheese. Stuffed, melted, spread or infused; the options are endless—and delicious.

TOP IT

The best cheeseburgers are topped with melty cheese. Consider butterkase, mild cheddar, fontina or gouda. Or go gourmet with one of Wisconsin's many flavored cheeses. Try a flavored havarti, gouda, cheddar or pepper jack for maximum melt.

STUFF IT

Tangy Wisconsin feta and earthy Wisconsin blue cheese are perfect for Juicy Lucy-style stuffed burgers. Add extra depth of flavor in every bite with a smoked blue cheese.

MIX IT

Incorporate shredded or grated cheese into ground beef patties for an infusion of Wisconsin cheese flavor. Robust, hard cheeses like grated parmesan or romano are a tasty addition in finished burgers.

SPREAD IT

Don't just butter your bun—spread on some creamy Wisconsin cheese. Whether spicy, sweet, or classic cheddar, we've got the cheese to upgrade your spread.

BEST BURGER TIPS

THE MEAT



You've heard it before—fat is flavor! It's also the key to a juicy burger. Choose a ground beef that is no more than 85 percent lean.

PERFECT THE DIVOT



Once you've formed your patty, press a small divot into the center. This will ensure even grilling and a perfectly flat burger.

FIRE IT UP



This is not the time for low and slow. Burgers like fast cooking over medium heat.

BUTTER BURGERS



A true creation of America's Dairyland, butter-topped burgers are a delicacy found throughout Wisconsin. To make your own, simply top your burger with a pat of butter while it's still on the grill (before you add your cheese).

MORE CHEESE = BETTER BURGER



A cheeseburger that skimps on the cheese? Now that's just sad. Budget 2 ounces of cheese per burger, and you'll be hailed as a burger maestro in no time.

GIVE IT A REST



Resist the urge to dive right into your burger after you pull it off the grill. We know it's hard, but it's so worth it. Letting the meat rest for 5 minutes will preserve its juiciness.

THE ULTIMATE BACON CHEESEBURGER



Ingredients

- 1 pound thick-cut bacon
- 2 pounds ground beef (80% lean)
- Salt and pepper
- 6 ounces **Wisconsin butterkase cheese**, cut into six slices (1 ounce each)
- 6 ounces **Wisconsin mild cheddar cheese**, cut into six slices (1 ounce each)
- 1 cup fresh baby arugula or baby spinach
- 6 brioche buns, split and toasted
- 1/2 cup tomato jam or hot pepper jelly

Instructions

Heat oven to 400°F. Place a greased wire rack on an aluminum foil-lined rimmed baking sheet.

Arrange bacon strips in a single layer on rack, taking care to not overlap strips. Bake for 15-20 minutes or until bacon is crisp. Meanwhile, grease grill grate.

Heat grill to medium. Form beef into six patties, 1/3 pound each. Season with salt and pepper.

Grill burgers, covered, over medium heat for 5-8 minutes on each side or until a thermometer inserted in patties reads 160°F. Top with butterkase and cheddar. Cover and cook for 1-3 minutes longer or until cheeses are melted. Place arugula on bun bottoms; top with burgers and bacon. Spread tomato jam on bun tops; replace tops.

TURKEY CHIMICHURRI CHEESEBURGER

Ingredients

6 ounces **Wisconsin parmesan cheese**,
grated (2 cups)
1/4 cup mayonnaise
1/2 cup dry bread crumbs
1 teaspoon garlic powder
1/2 teaspoon onion powder
2 pounds lean ground turkey
Salt and pepper
6 ounces **Wisconsin fontina cheese**,
cut into six slices (1 ounce each)
6 ounces **Wisconsin provolone cheese**,
cut into six slices (1 ounce each)
3/4 cup chimichurri sauce
6 hamburger buns, split
6 lettuce leaves
1 large tomato, sliced

Instructions

Grease grill grate. Heat grill to medium. Combine the parmesan, mayonnaise, bread crumbs, garlic powder and onion powder in a large bowl.

Crumble turkey over mixture; mix just until combined. Form into six patties, about 1/3 pound each. Season with salt and pepper.

Grill burgers, covered, over medium heat for 5-8 minutes on each side or until a thermometer inserted in patties reads 165°F.

Top with fontina and provolone slices. Cover and cook for 1-3 minutes longer or until cheese is melted.

Spread bun tops and bottoms with chimichurri sauce; top bottom bun with the lettuce, tomato and burgers. Replace bun tops.



LOADED MEXICAN CHEESEBURGERS



Ingredients

- 1 can (15 ounces) black beans, rinsed and drained
- 3/4 teaspoon ground cumin
- 1/2 teaspoon ground chipotle chile pepper
- 1 1/2 pounds lean ground beef (80% lean)
- 1/2 pound uncooked bulk chorizo sausage
- Salt and pepper
- 6 ounces **Wisconsin cheddar cheese**, cut into six slices (1 ounce each)
- 6 ounces **Wisconsin quesadilla-style cheese**, cut into six slices (1 ounce each)
- 6 whole wheat buns, split
- 1 cup refried beans
- 1 cup guacamole
- 1 1/2 cups pico de gallo, drained

Instructions

Grease grill grate. Heat grill to medium. Combine the black beans, cumin and chipotle chile pepper in a large bowl. Crumble ground beef and chorizo over mixture; mix just until combined.

Form into six patties, about 1/3 pound each. Season with salt and pepper. Grill burgers, covered, over medium heat for 5-8 minutes on each side or until a thermometer inserted in patties reads 160°F. Top with cheddar and quesadilla-style cheese slices. Cover and cook for 1-3 minutes longer or until cheese is melted.

Spread bun bottoms with refried beans and guacamole; top with burgers and pico de gallo. Replace bun tops.

ULTIMATE WISCONSIN CHEESE SMASH BURGER

Ingredients

PICKLED ONION:

1 1/4 cups apple cider vinegar
1 1/2 tablespoons sugar
2 teaspoons salt
1 large red onion, halved and thinly sliced

CHEESEBURGER:

2 pounds ground beef (80% lean)
Salt and pepper
8 ounces **Wisconsin havarti cheese**,
cut into eight slices (1 ounce each)
8 ounces **Wisconsin cheddar cheese**,
cut into eight slices (1 ounce each)
4 brioche buns, split
3 to 4 tablespoons butter, softened
1/3 cup mayonnaise

Instructions

PICKLED ONION:

Whisk the apple cider vinegar, sugar and salt in a large bowl until sugar and salt are dissolved. Stir in onion. Cover and refrigerate for at least 1 hour.

CHEESEBURGER:

Divide beef into eight equal portions, 1/4 pound each.

Place two portions in a large skillet over medium-high heat; smash flat with a spatula to form 4-inch diameter patties. Season with salt and pepper. Cook for 4 minutes. Flip patties; season with salt and pepper. Cover and cook for 3-4 minutes longer or until a thermometer inserted into patties reads 160°F.

Top with havarti and cheddar. Cover and cook for 1-3 minutes longer or until cheeses are melted. Repeat with remaining burgers; keep warm.

Meanwhile, spread buns with butter on cut sides. Toast in a large skillet over medium heat until light golden brown.

Place two burger patties on bun bottoms; top with pickled red onion. Replace bun tops.



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when you see the badge.*



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