Grilled All-American Burger
From the Kitchen of Deep South Dish

12 slices cooked bacon,(2 slices per burger), optional
6 hamburger buns
2 tablespoons butter, melted
2 pounds (80/20) ground chuck
1/2 teaspoon kosher salt
1/4 teaspoon freshly cracked black pepper
3 tablespoons chili sauce
3 tablespoons ice water
1 large Vidalia or yellow onion, optional
Sliced sharp cheddar cheese, white or yellow American, Swiss or your favorite cheese, optional

Condiments and Dressing:

Mayonnaise
Ketchup
Mustard
Sliced dill or sweet pickles
Thick sliced tomato
Lettuce

Preheat grill to high.

Cook the bacon until crisp, drain on paper towels and set aside.

Brush the inside of the buns with the melted butter, stack back together and wrap to keep fresh. Set aside and reserve the remaining butter.

Using a fork, mix together the ground beef, salt, pepper, chili sauce and iced water. Divide the meat evenly into 6 even balls, and handling as little as possible, shape into equal sized patties. Make a slight indentation in the top and brush the top of the meat patties lightly with the remaining melted butter.

Cut onion into 6 thick slices, keeping the rings intact.

Oil the grill grate.

Place the burgers, indented butter side up, and the onions on the hot grill and grill with the lid open for about 4 minutes.

Place the buns, butter side down, on the top rack or over indirect heat.

Brush the other side of the burger with the butter, sprinkle with additional salt and pepper and turn, cooking for another 4-5 minutes for medium, or until done.

For a cheeseburger, cook 4 minutes, flip the burger, grill for about 2 minutes, add the cheese, close the lid on the grill, and continue cooking for 2-3 minutes or until cheese is melted and burger cooked through.

Add mayonnaise on both sides of the bun. Add burgers to bottom buns and top with ketchup, mustard, pickles, one of the grilled onions, a thick slice of tomato, and lettuce.

Serve with a side of baked beans, potato salad and some grilled corn on the cob. Devour.

NOTES: In my opinion, ground chuck is the best option for a great burger. It has 20% fat, and, unless you overcook it, produces a nice, juicy burger. You can use a leaner beef, however, it does cook faster than a higher fat burger, so check it early to ensure that you do not overcook it. The freshest and best ground chuck for burgers comes from purchasing a roast and having the butcher at your store grind it for you. The bonus for grinding your own beef, is that you can know that it is safe to cook your burger more to a medium rather than having to cook it well done. Substitute steak sauce or barbecue sauce for the chili sauce.

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