

# BACKYARD BBQ

## Ingredients

- 2 pounds Meyer Natural Grass-Fed Angus Ground Beef, 80% Lean
- 1 tablespoon "The Blend" seasoning by Kinders
- 2 tablespoons liquid amino
- 1 tablespoon Dijon mustard
- 1 teaspoon kosher salt
- ½ teaspoon pepper
- 8 slices of Havarti cheese
- 8 slices of bacon
- 4 brioche hamburger buns
- Arugula (optional)

## Instructions

1. Pre-heat grill to at least 350F. If using charcoal, make sure your coals begin to form a light ash and provide even heat across entire cooking surface.
2. Combine the two pounds of ground beef into a bowl, add Dijon mustard, seasoning and liquid amino. Mix with your hands until seasoning is evenly combined. Create a log shape and slice or separate into 8 even pieces and roll into large meatballs.
3. Place the meatballs between two pieces of wax paper and shape with hands or use a roller to thin out the hamburger patty. Make it as thin as you can.
4. Grill the patties over medium heat and season just a little more on the top. Top each patty with sliced Havarti cheese when the burger reaches an internal temperature of 150F. Grill patties over medium, ash-covered coals until they reach 160F internal temperature and cheese is melted. The burger patties can rest for 5-10 minutes off the grill before serving.
5. Grill bacon directly on the grill until slightly crisp and set aside covered to keep warm.

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