**American - Cheeseburger:**

The Cheeseburger is a classic American food item that has been around for a long time, and is a key part in American culture. The Cheeseburger was created officially in 1924 by Lionel Steinberger, accidentally dropping cheese onto a hamburger being cooked, Quickly spreading in the following years to then become one of the most eaten meals in America. These instructions will give our take on how the American Cheeseburger should be made.

<https://en.wikipedia.org/wiki/Cheeseburger>

* Ground Beef - Preformed patty, or 1lb 80/20 blend
* Burger Buns
* Salt
* Pepper
* Cheese
* Lettuce (optional)
* Tomato (optional)
* Pickles (optional)
* Ketchup (optional)

Steps:

1. Optional - If your ground beef is not in patty form yet, mix it up in a bowl to make four equal sized burger patties.
2. Season both sides of the burger patty with salt and pepper to your liking, feel free to add additional seasonings that you prefer.
3. Heat up the grill to 375 degrees fahrenheit.
4. Place the burgers on the grill between 6-10 minutes depending on how you like the burger cooked. (Rare: 6 minutes, Welldone 10 minutes).
5. Place cheese on top of the burger while cooking on the grill, this will melt the cheese to be delicious.
6. Once the burgers are finished, place them inside the buns, and add tomato, lettuce, and ketchup to your liking.
7. Now enjoy the delicious cheeseburger you made.