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INGREDIENTS 2Â Large Ripe Heirloom Tomatoes 1Â Large Red Onion 1Â xÂ Sea Salt 1Â xÂ Freshly ground black pepper 1Â Tbsp.Â Olive Oil 2 Â½Â lbs. Ground Beef 3Â Tbsp. Kosher salt 6 (1 oz.)Â slicesÂ American cheese 6Â xÂ Leaf or Romaine Lettuce Leaves Ketchup Mayonnaise Mustard Telera Roll **PREPARATION** Lightly oil and preheat grill. Cut the tomato into Â¼ inch thick slices; season lightly with sea salt and pepper. Set aside. Cut the red onion into 1/8 inch thick slices; season lightly with sea salt and pepper. Set aside. Brush the cut side of each sandwich roll with olive oil and set aside. Being careful not to overwork the meat, shape it into 6 oval patties. Sprinkle both sides of each patty with about Â¼ teaspoon kosher salt and freshly ground black pepper. Place the patties on the hot grill. Grill until they can be turned without sticking, then turn. For rare, cook about 4 minutes on each side; for medium-rare, 5 minutes on each side; for medium, 6 minutes on each side. Just before the burgers are done cooking, top each with a slice of cheese and let melt. While burgers are grilling, place the rolls, cut side down, on grill to toast lightly, about 2 minutes. Place lettuce and tomato slices on the bottom half of toasted sandwich rolls. Top with burgers and onion. Finish with roll tops. Serve with ketchup, mayonnaise and mustard. [WHERE TO BUY >> POPULAR RECIPES](#) [PIZZA CROSTINI](#) [BAR Appetizers and Snacks](#) [VIEW RECIPE](#) [VEGETARIAN BANH MI SLIDERS](#) [Appetizers and Snacks](#) [VIEW RECIPE](#) [BACON CHICKEN BURGERS](#) [Appetizers and Snacks](#) [VIEW RECIPE](#) [RELATED RECIPES](#) [THE GREEN GODDESS GRILLED CHEESE](#) [Comfort Food](#) [VIEW RECIPE](#) [HAM AND TALEGGIO GRILLED CHEESE](#) [Comfort Food](#) [VIEW RECIPE](#) [BLACK FOREST HAM AND GRUYERE SANDWICH](#) [Dinner Recipes](#) [VIEW RECIPE](#) [About La Brea Bakery](#) From the very beginning and over the last 30 years we havenâ€™t lost our passion for great food. Itâ€™s who we are as people, as bakers and as family. [OUR HISTORY](#) Â» [FOOTER MENU](#) [BLOG](#) [NEWS](#) [LA BREA BAKERY CAFES](#) [CAREERS](#) [FAQS](#) [SUPPLIER CODE OF CONDUCT](#) [SUPPLY CHAIN POLICY](#) [PRIVACY POLICY](#) [SITE MAP](#) [Follow Us:](#) [Contact Us:](#) 15963 Strathern Street Van Nuys, CA 91406 [Questions?](#) [Contact form](#) Â»