

Rub

- 1 teaspoon kosher salt
- 1/2 teaspoon pure chile powder
- 1/2 teaspoon light brown sugar
- 1/2 teaspoon granulated garlic
- 1/2 teaspoon paprika
- 1/4 teaspoon celery seed
- 1/4 teaspoon ground cumin
- 1/8 teaspoon freshly ground black pepper

- 1-1/2 pounds ground chuck (80% lean)
- 4 thin slices Monterey Jack cheese
- 4 hamburger buns
- Ketchup or mustard for toppings (optional)

In a large bowl mix the rub ingredients. Add the ground chuck. Using your hands, gently mix the ground chuck with the rub, incorporating the spices evenly. Gently shape the meat into 4 burgers of equal size and thickness, each about 3/4 inch thick, but don't press the burgers too tightly, or they will dry out.

With the lid closed, grill the burgers over *Direct High* heat