

## **Cheese Hamburger Deluxe**

From 50 Wonderful Ways to Use Cheese, From the Test Kitchen of the American Dairy Association (published around 1966)

4 servings

### Sauce

¼ cup (½ stick) butter  
¼ cup flour  
2 cups milk  
1 ⅔ cups shredded Cheddar cheese  
½ teaspoon salt  
Dash of cayenne pepper  
1 teaspoon Worcestershire sauce

### Sandwich

4 slices toast  
4 slices Swiss cheese  
4 hamburgers, cooked  
4 slices bacon, cooked  
4 slices sweet onion  
4 slices tomato  
Sliced pimento olives

In a saucepan, melt butter and blend in flour until smooth. Add milk gradually and cook, stirring constantly, until thickened. Add Cheddar cheese, salt, cayenne pepper and Worcestershire sauce; stir until blended. Top each slice of toast with Swiss cheese, hamburger, bacon, onion and tomato. Pour hot cheese over sandwich and garnish with sliced olives.

Katie's notes:

This recipe works well with my husband's classic Smash Burgers. Here's that recipe:

### **Andy's Smash Burgers**

Measure out 2 oz. patty spheres of 85% lean ground beef.

Heat a cast iron griddle pan to very hot. Put the burgers on the griddle and press down with a flat spatula. Use a wooden spoon to press down the spatula firmly to get the burgers flat. Slide the spatula off the meat rather than lifting it directly above, so that the patty stays on the griddle. Salt and pepper each side of the burgers, and cook about one minute per side.