

# Grilled Breakfast Burgers

## Ingredients

- 1 pound ground chuck, preferably 80/20
- 2 garlic cloves, minced
- ¼ onion, grated and set over a towel to drain
- 1 tablespoon ground sage
- ½ teaspoon cayenne pepper
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper
- 1 tablespoon Worcestershire sauce
- 4 slices muenster cheese
- 1 tablespoon butter
- 4 eggs
- 4 buns, split, buttered and toasted
- Green leaf lettuce
- Mayonnaise

## Instructions

1. Prep your grill and clean the grates. Get the coals ready.
2. Combine the chuck, garlic, onion, sage, cayenne, salt, pepper and Worcestershire sauce in a bowl and form four patties. Using your thumb, press an indentation into the center of each patty to ensure even cooking.
3. Toss the patties on the grill and cook to desired doneness, 7 - 10 minutes, flipping once halfway through. Top with cheese and cover the grill to melt it just before removing from heat.
4. Meanwhile, heat an iron skillet on your side burner or on the other side of the grill. Melt the butter and fry the eggs.
5. Smear a little mayonnaise over each bun and stack with lettuce. Top with a burger, egg and bun topper. Slide a toothpick in the center of each to puncture the egg yolk. Serve and enjoy.

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