



**WHEN YOU WANT IT TO BE THE  
BEST, CHOOSE OHIO SIGNATURE  
ALL NATURAL CORN FED BEEF.**

visit us @ [OhioSignature.com](http://OhioSignature.com)

**BEEF MADE EASY® AD PLANNER  
GROUND BEEF**



**BISTRO CHEESEBURGERS – 30 minutes**

**1-1/2 lb ground beef**  
**4 sweet onion slices (1/2")**  
**Vegetable oil**  
**8slices Swiss process cheese food**  
**1/4cup mayonnaise**  
**1Tbsp Dijon-style mustard**  
**4crusty rolls, split, toasted**  
**Romaine lettuce, tomato slices**

1. Lightly shape ground beef into four 3/4" thick patties. Brush onion with oil.
2. Place patties in center of grid over medium, ash-covered coals. Place onion around patties. Grill, uncovered, 13 to 15 minutes to medium (160°F) doneness, until patties are not pink in center and juices show no pink color and onions are tender, turning occasionally. Season with salt and pepper. About 1 minute before patties are done, top each with 2 cheese slices.
3. Mix mayonnaise and mustard; spread on roll tops. Serve burgers and onion in rolls with lettuce and tomato.

**4 servings**

*Courtesy Cattlemen's Beef Board*