



## Hungry Monster Cheeseburger Recipe

### Ingredients:

- 2 lbs Ground Hamburger/Hamburger Patties
- 1 lb Muenster Cheese Slices
- 2 Tomatoes
- 1 Jar Sandwich Sliced Pickles
- 8 Hamburger Buns
- Ketchup or BBQ Sauce
- 16 Manzanilla Olives
- 16 Toothpicks
- Wax Paper

### Prep:

Slice tomatoes. Set aside.

Cut teeth designs into one side of the eight slices of Muenster Cheese. Separate each set of "teeth " with wax paper and allow to chill until monster burger assembly.

Top sixteen toothpicks with olives (horizontally so the stuffed olives look like eyes). Set aside.

**Cooking Directions:**

Season ground hamburger meat with salt and pepper. Shape into eight hamburger patties. Heat a large skillet on medium heat and pan fry hamburgers until the internal temperature reaches 160 degrees. Remove burgers and allow to rest on a warm plate lined with paper towels. Repeat until you have cooked all eight hamburgers.

**(Optional) Toast Buns**

Place the bottom of each sandwich/hamburger bun on a large platter or cutting board. Top all eight bottom buns with one slice of tomato. Add your hamburger on top of the tomatoes. Lay a sandwich sliced pickle off to the front side of your hamburgers (like a tongue). Place the Muenster Cheese on top of the pickle burger, teeth side to the front. Add ketchup/BBQ sauce to the top buns and set each on top of the cheeseburgers.

Garnish each burger with two olive eyes. Serve immediately.