



## Smoked Gouda Grass-Fed BUBBA burger

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**FEEDS:**  
**4 PEOPLE**

**PREP TIME:**  
**5 MINUTES**

**COOK TIME:**  
**15 MINUTES**

**TOTAL TIME:**  
**20 MINUTES**

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### GROCERY CHECKLIST:

- 4 Grass-Fed BUBBA burgers
  - 4 slices sweet onions 1/4" thick
  - 2 teaspoon olive oil
  - 4 tablespoons deli mustard
  - 4 burger buns
  - 4-8 slices smoked Gouda cheese
  - 4 leaves green lettuce
  - 1/2 teaspoon salt
  - 1/2 teaspoon pepper
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## DIRECTIONS

### STEP 1 - Time to Prep!

Preheat the grill or skillet to medium heat. Slice the sweet onions and drizzle them with the olive oil.

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### STEP 2 - Time to Cook the Grass-Fed BUBBA burgers

Place the frozen Grass-Fed BUBBA burgers directly on the grill grates or in the skillet if cooking on the stovetop. Cook according to package directions, turning once the juices appear on the top and internal temperature is 161°F. Season with salt and pepper.

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### STEP 3 - Cooking the Sweet Onions

Place the sliced sweet onions on the grill grates along with the *BUBBA burgers*. Cook until they have nice grill marks and have just started to soften a bit, 5 to 7 minutes per side.

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### STEP 4 - Finishing the BUBBA burgers

When the Grass-Fed *BUBBA burgers* have almost finished cooking, top with a slice or two of smoked Gouda cheese and allow it to melt. Place the burger buns cut side down on the grill and allow to toast for 1 to 2 minutes.

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### STEP 5 - Plating the BUBBA burgers

Place the bottom buns on the serving plates and spread 1 tablespoon of deli mustard on each bottom bun. Place the grilled sweet onions on the bottom buns, followed by the Grass-Fed *BUBBA burgers* with melted smoked gouda cheese. Finish the burgers with some crisp green leaf lettuce and the top buns. Enjoy!