



BUBBA burger's Ultimate Double Cheese Burger

FEEDS:
4 PEOPLE

PREP TIME:
10 MINUTES

COOK TIME:
20 MINUTES

TOTAL TIME:
30 MINUTES

GROCERY CHECKLIST:

- 1 Box of Beef BUBBA burgers
 - 8 Slices of American Cheese
 - 3 Fresh Tomatoes, Sliced
 - Crisp Romaine or Green Leaf Lettuce
 - 4 Hamburger Buns
 - Optional: Ketchup, Mustard, Mayo or Your Favorite Burger Sauce
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DIRECTIONS

STEP 1 - Fire Up the Grill (or Skillet)

No need to thaw – BUBBA's frozen burgers go straight from the freezer to the grill or skillet. Preheat your grill or skillet to medium-high.

STEP 2 - Cook Your BUBBAs

Place your frozen BUBBA burgers on the hot surface. Cook for about 5–7 minutes per side, flipping only once for best results. You'll know they're ready when they hit that perfect golden-brown sear and the internal temperature reaches 160°F.

STEP 3 - Add the Cheese

After flipping your BUBBA burgers, layer a slice of American cheese on each one. Let it melt for about a minute, just enough to ooze over the edges. Pro tip – want an extra flavor boost? Add a sprinkle of garlic powder or a slathering of BBQ sauce before melting the cheese. It's an easy way to take your frozen burger from simple to sensational.

STEP 4 - Assemble the Burger

Toast your burger buns lightly, it's the secret to that satisfying crunch! Stack one BUBBA burger on the bottom bun, followed by the second. Top with tomato slices, fresh lettuce, and your choice of condiments.

STEP 5 - Serve and Enjoy

Pair your double cheese burger with a side of crispy chips or fries, and don't forget an ice-cold drink!

