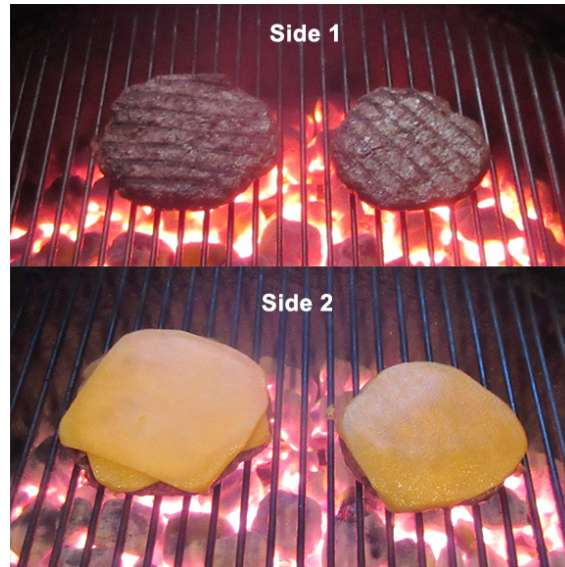


Reid's Hand-Spanked Burgers



Ingredients:

- 1 lb good quality ground round (hamburger)
- 2 TBS your favorite BBQ Sauce
- 5 shakes of pepper
- 5 shakes of garlic powder
- 4 to 8 slices of sharp cheddar cheese (optional)
- 1 shake of salt
- 1 tsp of minced dried onions (optional – if you really like onions and don't be afraid to add onion slices on your burger)

directions:

1. Put the ground round (hamburger meat) in a bowl
2. Add BBQ sauce, garlic powder pepper and salt.
3. Make into 4 patties (about 5 to 6" in diameter and about a 1/2" thick). A pound of hamburger meat should make 4 patties (about 1/4 pound each).
4. Have the grill nice and hot - put patties on HOT grill and cook for 2 minutes. turn over (should be nice and brown),
5. Add a piece of cheese (or 2)
6. Cook for an additional 2 minutes. Don't over cook or they will be dry - and there is nothing worse than a dry patty - you want them nice and moist....

(coals and grill should both be real hot)