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**JESSE KELLY BURGER RECIPE**

Discover the enticing Jesse Kelly Burger recipe, a fusion of juicy beef, cheddar, signature sauce, and fresh toppings. Grilled to perfection, this masterpiece offers an unforgettable symphony of flavors.

### EQUIPMENT

* Grill: Gas or charcoal, for that signature smoky flavor.
* Mixing Bowl: To combine ingredients and season the beef.
* Whisk: Blend the signature sauce ingredients.
* Burger Press: Shape burger patties evenly.
* Spatula: Flip burgers on the grill.

### INGREDIENTS

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* 1 pound ground beef 80% lean
* 4 burger buns preferably brioche
* 4 slices of cheddar cheese
* 1 large red onion thinly sliced
* 1 large tomato sliced
* 1 cup lettuce shredded
* 1/4 cup mayonnaise
* 2 tablespoons ketchup
* 2 tablespoons Dijon mustard
* 1 tablespoon Worcestershire sauce
* Salt and pepper to taste
* Olive oil for grilling

### INSTRUCTIONS

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* Prep the Signature Sauce: Whisk mayo, ketchup, Dijon mustard, Worcestershire sauce. Season with salt and pepper. Set aside.
* Shape Burger Patties: Gently form ground beef into 4 patties, slightly larger than buns. Season with salt and pepper.
* Heat Up the Grill: Preheat grill to medium-high. Brush grates with olive oil to prevent sticking.
* Grill to Perfection: Cook patties 3-4 min per side for medium-rare. Add cheddar slice last minute of grilling to melt.
* Assemble the Masterpiece: Lightly toast buns on grill. Spread sauce on bottom bun. Layer lettuce, patty, tomato, red onion. Top with bun.
* Serve and Enjoy: Your Jesse Kelly Burgers are ready! Serve with favorite sides and relish the burst of flavors.